



Whether from famous Bourgogne villages, regional appellations or homage cuvées, the House's wines carry the Bouchard Aîné & Fils imprint, which since 1750 has become a prestigious signature, synonymous with excellence and know-how thanks to exceptional forebears. Full of history and flavours, they are a complete range to allow all connoisseurs and enthusiasts around the world to discover the richness and incredible potential of the noble grape varieties of their region of origin.

## Origins

A regional appellation using the term 'village' means that the plots of vines are within the 39 Beaujolais-Villages communes within the Beaujolais vinegrowing area. This appellation covers 6 070 hectares.

**Terroir:** Granite, schistous, shallow soils.

## Varietal

Black Gamay (Gamay Noir) with white juice.

## Tasting notes

**Colour:** Ruby red with violet reflections.

**Nose:** Red berry fruit and violets.

**Palate:** A rich, supple taste with good body with supple and fine balance.

## Food and wine pairing

Drink with lamb, grilled fish or scallops, fresh tofu, cured meats, a light stew, kidneys, pizza, barbecues, light soups and blue cheese from the French Auvergne area.

## Serving suggestions

Best enjoyed at a température of 14 to 16°C (57-60°F).

## Ageing potential

This wine can be served now or laid down for the next three years.

## Vinification and maturing

**Harvest:** 100% hand harvested.

**Wine making:** semi carbonic maceration.

**Vinification:** during 12 to 15 days to ensure good extraction, with temperatures held at 22-25°C (71-77°F) to protect the fruit of the Gamay grape.

**Ageing:** in vats.





### Vintage : 2022

Rainfall in June was highly variable from one area to another. In the south of Beaujolais, where most of the Chardonnays are concentrated, there was little rain, unlike the north, where the crus are located.

The intense heat of July and August accelerated the ripening process for the Gamay grapes. The harvest was characterised by great disparity between the plots. Some grapes did not withstand these extreme conditions and lost a lot of juice, while others resisted them exceptionally well. Several factors explain these divisions such as the heavily drained soil, the exposure, and the age and yield on the vine. There was little difference between the early and late sectors.

The harvest took place from 23 August to 10 September in the Beaujolais vineyards.

Volumes were lower throughout the appellation, but the quality was good.

This year we have focused on de-stemming with long macerations to enhance the wine's elegance. Naturally, our traditional semi-carbonated vinification with whole grapes is still used to extract the aromatic finesse of the Gamay grapes, as well as some hot pre-fermentative maceration to extract as much colour as possible from the grapes that suffered the most from the drought.

The wines are beautifully concentrated with a lovely volume in the mouth. Tannins are prominent. Tasting is a real pleasure. The nose and palate reveal raspberry and cherry liqueur aromas, smooth blueberry cream accompanied by violets, dark chocolate and pear.