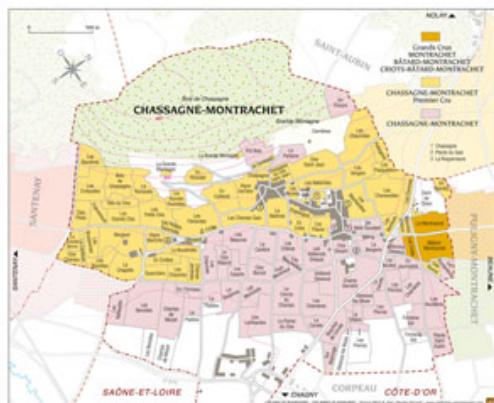




*Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine Burgundy wines.*



#### Varietal

100% Chardonnay.

#### Tasting notes

**Color:** a beautiful golden yellow.

**Nose :** very fine, aromatic, fruity and flowery (green apples, almonds and white flowers).

**Palate :** well-balanced, supple and long. The honeyed note is particularly interesting in the context of maturing in new casks, and is in perfect harmony with the wine's full-bodied character. Chassagne-Montrachet is powerful and fat, with remarkable length. This is undoubtedly one of the world's truly greatest white wines.

#### Food and wine pairing

This great with Burgundy will be ideal with a pan-fried foie-gras, a creamy fish dish and all cooked white meats, with or without a sauce.

#### Serving suggestions

The ideal serving temperature is around 12°C to 14°C/55°F.

#### Ageing potential

An excellent wine for laying down: ideal for ageing in a cellar for the next 10 years but can also be appreciated from now.

#### Origins

The Terroirs de Bourgogne range is a selection of reputed villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. These wines are produced in very limited quantities and every step from harvesting to ageing is mastered by our winemaker.

Chassagne Montrachet is the southernmost village in the Côte de Beaune. This appellation is bordered to the south by Santenay and to the north by Puligny Montrachet, producing both white and red wines.

The vineyards extend for 300 hectares and produce equal quantities of white and red wines. This is one of the most highly esteemed appellations in white, for nearly half of the plots are classified as either Premier or Grand Cru, producing the greatest white wines in the world: Montrachet and Bâtard-Montrachet.

#### Vinification and maturing

Grapes were hand picked and delicately sorted. Alcoholic fermentation and malolactic fermentation took place in oak barrel (20% new oak) over several weeks, with once daily stirring to release the aromas. The wines then matured in the same barrels for 10 to 14 months.





#### Vintage : 2018

Once again, the 2018 vintage in Burgundy offered the vision scenario of an early harvest.

It was already the case in 2017, and 2018 was even earlier! This vintage comes in the earliest harvest palmares compare to the norm (around the 20th of September) and come just in the second place after the unforgettable 2003 vintage when harvest between the 20 and the 25th of August in the Côte d'Or department.

All along the year 2018, the weather was very diverse, even atypical according to the month and the area. After a rainy start in the year, the spring period was very summery with sunshine above the seasonal norms and quite scarce rain.

This trend continued until the harvest with a very hot and dry summer, this allowed the grapes to finish their maturation early. Harvest started on the 20th of August and lasted until the third week of September... a particularly long amplitude.

At least quality is here for this 2018 vintage, but also quantity. Grapes arrived to the winery with a perfect state of health. Concentrated, structured, generous, rich and powerful are some of the adjectives that characterize this magnificent vintage.