



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% Pinot Noir.

Tasting notes

Color: bright ruby red with purple tints.

Nose : elegant aromas of little black fruits such as blueberries and blackberries with delicate spicy notes.

Mouth: Full-bodied and firm with elegant, present yet silky tannins. The little black fruits aromas come back in the mouth together with nice notes of spices and vanilla.

Food and wine pairing

Drink with grilled pieces of beef but also rabbit, lamb or duck, slightly spicy meats, tagines and French cheeses.

Serving suggestions

In its youth, the ideal serving temperature is around 15°C / 59°F.

With time, its delicate aromas will need caring and so will the serving temperature. So, 18°C (64°F) will be perfect for a wine above 8 years.

Ageing potential

8-10 years.

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.

Fixin is a Côte de Nuits appellation which takes its name from the village of Fixin, nestled at the entry of the combe north of Gevrey-Chambertin. This village appellation spreads over 100 hectares, of which 19 are classified as Premiers Crus, with only 4% producing white wines.

The plot "La Mazière" stands north of the village, along the Route des Grands Crus and spreads over 2.2 hectares. Its name comes from the latin word MACERIA that refers to an enclosure wall made in dry masonry and to some extent, also refers to the ruins of stone houses.

Vinification and maturing

The wine was vinified in wooden vats to enhance its tertiary aromas and make its full body outstand.

Then, it was casked into oak barrels for a 15-month ageing period during which its structure will build and its tannins will silken. For that reason especially, we chose to use 30% new oak barrels.



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.