



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

Colour: A pale gold with green tints, brilliant and clear.

Nose: Flowery, fruity aromas with notes of citrus fruits, mint and honeysuckle. Exotic, even spicy scents.

Palate: Well-balanced. The dominant notes are reminiscent of grass and flowers. In general Mâcon-Villages wines are dry, light, lively, charming and fresh. Their spontaneity and lightness make them very seductive.

Food and wine pairing

Ideal with hors d'oeuvres, snails, frogs' legs, freshwater fish stew, mussels, fish, chitterling sausages and goats' milk cheeses.

Serving suggestions

Serving temperature: between 10°C and 12°C / 52°F.

Ageing potential

From 2 to 6 years.

Origins

A Mâconnais regional appellation grown in 43 communes falling within the Mâcon-Villages appellation, which extends over 3 050 hectares.

Vinification and maturing

Vinification in low-temperature stainless steel tanks in order to preserve the freshness and tension of the grape variety.
Ageing during 6 months for one part in stainless steel tank and for the other part in 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.