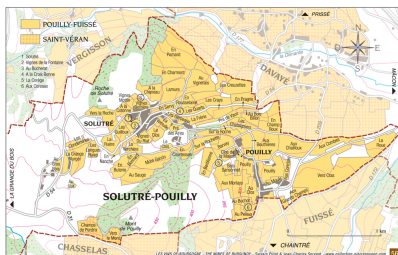




BOUCHARD AÎNÉ & FILS

• BEAUNE •



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: Gold with green tints, brilliant and clear.

Nose: Elegant, fairly reticent, very mineral with flowery, vegetal undertones enlivened with a honey note.

Palate: A fine, pure wine, very fat. The nature of the "terroir" favours the harmonious development of the aromas of the grapes, with nuances of hazelnuts and grilled almonds. A rich, luscious wine.

Food and wine pairing

The perfect accompaniment for shellfish, quenelles, fish, frogs' legs, white meats in a cream sauce, whitebait, poached poultry, sweetbreads...

Serving suggestions

Serving temperature: 10 to 12°C / 52°F.

Ageing potential

3 to 8 years.

Origins

Pouilly and Fuissé are the names of two villages in the Mâconnais region, located at the foot of the famous Solutré and Vergisson rocks. The vineyards cover a total of 850 hectares which are divided between four communes.

The vines are planted on small, steep cirques with an eastern/south-eastern exposure at altitudes of between 250 and 300 metres.

Vinification and maturing

Vinification in temperature-controlled stainless steel tanks, followed by partial maturing in oak barrels for 10 months, 20% new oak.





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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.