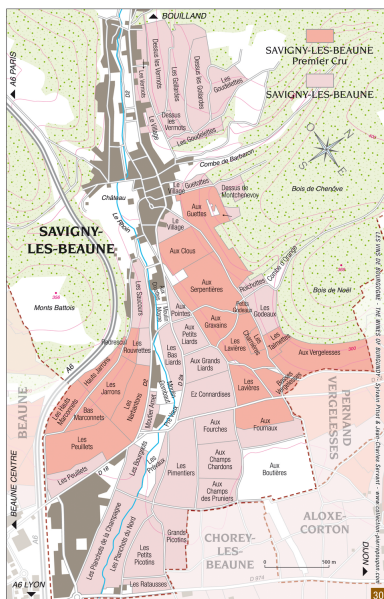




BOUCHARD AÎNÉ & FILS

• 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% Pinot Noir.

Tasting notes

Colour: elegant cherry red.
Nose: dominated by ripe notes of black and red fruits (blackcurrant, cherry, raspberry).
Palate: a round, elegant and well-balanced wine with delicate tannins.

Food and wine pairing

Excellent with red or white meat dishes, but avoid strongly-flavoured sauces as these prevent its fine, subtle structure from being fully appreciated.

Serving suggestions

Serving temperature: 15 to 16°C / 60°F.

Ageing potential

5 to 6 years.

Origins

A Côte de Beaune appellation which takes its name from the village of Savigny-lès-Beaune and produces almost only red wines (90% of production). The Savigny-lès-Beaune appellation covers 383 hectares, 144 of them being classified as Premier Cru.

The vineyard spreads in a "V" shape along the Rhoin alluvial fan. So there are many different terroirs there, from ferrous stony soils near Pernand-Vergelesses to more clayey soils with red-brownish limestones when going down the slope or even sandy soils on the other hillside. From this diversity arise the so typical fruitiness and suppleness of Savigny-les-Beaune wines.

Vinification and maturing

The grapes were handpicked and sorted a first time in the vineyard and again on the sorting table when they arrived at the winery.

All the grapes were de-stemmed. Cold maceration for 6 days at 8°C. 20 days of fermentation, punching down twice a day during the fermentation at a temperature of 30°C.

Ageing in french oak barrels of 228 liters, during 10 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.