



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 golden colour with green tinges.

Nose: Floral aromas of honeysuckle, acacia and jasmine, and a hint of grilled almonds.

Palate: A generous, well-balanced wine offering a lively attack and a good freshness. The finish has a long after-taste on light vanilla nuances.

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 such as a chicken in cream sauce, smoked salmon, shellfish, and veal sweetbreads.

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 7 to 9 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 wine-maker.

In the heart of the "golden triangle" of the Cote de Beaune in Burgundy, between Meursault and Chassagne Montrachet, lies the village of Puligny-Montrachet. It is here that some of the finest Chardonnay wines of the world are produced. Puligny shares, with Chassagne, the Montrachet appellation, the Prince of Burgundy's white crus.

The vines in many cases occupy brown limestone soils, or soils where limestone alternates with marls and limey-clays. Soils are deep in some places. In others, the rock is exposed at the surface. Where there are clayey alluvia, these are coarser higher up and finer at the foot of the slope. Exposures east and south east. Altitudes : 230-320 metres.

Vinification and maturing

Alcoholic fermentation and malolactic fermentation take place over several weeks, with once daily stirring to release the aromas. The wines then mature in the same casks for 10 to 14 months, 25% new oak.





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.

Vintage

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.

