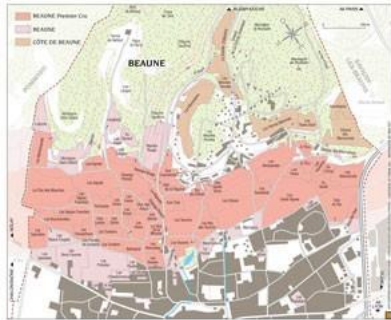




Wine & Spirits – 90 Pts



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: An elegant cherry red dress, intense and bright

Nose: The bouquet shows frank and powerful aromas of blackberries with delicate vanilla notes.

Palate: Full-bodied and rich in the mouth, with very present yet silky tannins and spicy notes in the finish.

Food and wine pairing

For its full-bodied structure and powerful aromas, this wine pairs perfectly with game meats or aged soft cheeses such as Epoisses, Soumaintrain or Maroilles.

Serving suggestions

Ideally serve between 15°C and 17°C (59°-63°F).

Ageing potential

9 to 12 years.

Origins

The Terroir de Bourgogne range is a selection of reputed single vineyards Villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. They are produced in very limited quantities, as a sign of the special care we put into their production.

This "village" appellation takes its name from the town of Beaune. It covers about 410 hectares, of which 77% are rated Premier Cru. The main characteristic of the vineyards is its location, for all the vines grow on the East slope of the Montagne de Beaune (literally Beaune mountain). The wines of the appellation are mostly reds (88%) that are renowned since the beginning of the Middle-Age for their quality.

This 13-acre Premier Cru vineyard is located at the northern end of Beaune, and grows on well-drained low slopes covered with rocks. It is an early climat which produces beautifully ripe grapes and full-bodied fruity wines with silky tannins. The "Clos du Roi" holds its name from History facts; it refers to the period when King Louis XI annexed the plot and declared it his property when Charles The Bold died in 1477. In addition, the Climat bears the name "Clos" for it still holds traces of the stone walls that enclosed originally the plot.



Vinification and maturing

Vinification took place in open wooden vats with a long maceration period (about 3 weeks) suitable for getting the best extraction of all the components in the grapes.

Using wooden vats during the fermentation process allows for a better integration of the oak in the wine. Daily punch-downs and pump-overs also helped extracting color, tannins and aromas on different levels to get a full-bodied wine with silky tannins and fruity aromas.

Then the wine was matured in french oak barrels for 16 months using 30% new oak to get subtle toasted notes and melted tannins.

Vintage : 2020

The current public health crisis has certainly marked this year's harvest, which nonetheless has been able to go ahead! Despite the year's record temperatures and lack of rainfall, there is been no lack of quality, although yields are down, with an especially mixed picture with regard to reds. However, these have generally been very well-balanced. Overall, we have seen nice levels of acidity, promising good aging potential...

All over Burgundy, 2020 was notable for its mildness and low rainfall. After a winter with no serious frosts, we went straight into a spring dominated by sunny, dry weather, resulting in very early bud break. Infrequent outbreaks of rain in June and July were not enough to stave off water shortages. Very high summer temperatures combined with intense sun exposure levels led to the vines gradually falling prey to hydric stress, causing delays to fruit ripening before harvest-time.

Once again, the vegetative cycle was shortened, being almost three weeks ahead of 2019's. Thankfully, the harvest was saved by the relative cool of the nights. The harvest was of marvellous quality but there was very little juice in the red grapes (reduction of 30 to 50%), and reasonable potential alcohol, despite the heat. The whites, on the other hand, coped very well with these extreme conditions and yields were very good.

Relatively poor yields for the reds, normal yields for the whites. Some appellations achieved excellent levels of optimal ripeness, with 50% of grapes harvested with the 'vendange entière' (no destemming) approach.

Harvest started on the 21st August for the Côte Chalonnaise, more specifically, the Givry reds and then on the 23rd of August the first Chardonnay grapes were handpicked in the shape of the Beaune 1^{er} cru Les Marconnets.

Our winemaker's first tasting impressions of the 2020 vintage:

'A very promising year for the whites with a fine balance between acidity and alcohol and intense white fruit aromas. Alcoholic fermentation in barrels lasted four weeks. Millerandage affected the reds leading to less juice but nice colour and distinct red berry aromas. With its generous tannins, this year looks set to be one to cellar.

However, there are some small variations from terroir to terroir. Côte Chalonnaise reds are characterized by jammy notes while the Côte Beaune have good aromatic intensity and nice colour. The Côte de Nuits is giving us some lovely cuvées just now with summer fruit notes and wonderfully velvety tannins.'