



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: Bright and crystalline gold with green reflects.

Bouquet: A complex and expressive nose with scents of flowers and fresh fruits, enhanced by light toasty and honey notes.

Palate: A worthy representative of the white Burgundy wine! A supple and pleasant chardonnay offering a perfect balance between freshness and smoothness.

Food and wine pairing

A perfect choice for aperitifs, starters and tapas, cold cuts, seafood and grilled fish.

Serving suggestions

Ideally serve between 13°C and 14°C / 55°F - 57°F.

Ageing potential

In good storage conditions, this wine can be kept for about 8 years.

Origins

A regional appellation grown throughout the wine-growing area of Burgundy.

The Bourgogne blanc appellation covers approximately 1000 hectares. Throughout the wine-growing area, there are multiple terroirs which allow a wide range of aromas in the wines.

Our white Bourgogne is mainly made of Chardonnay grapes harvested on selected terroirs in the south of Burgundy : in the Maconnais area and Côte Chalonnaise. A small part of our cuvée is also coming from the Côte de Beaune vineyards.

This is where our viticulturist plays a very important role in the selection of the grapes, as he is responsible of the Chardonnay expression in the respect of the House's know-how and style.



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 hand picked in the shape of the Beaune 1^{er} cru Les Marconnets.