



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.

## Food and wine pairing

This wine is the perfect choice for aperitifs, cold cuts or 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 viniculturist 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 : 2021

The 2021 vintage was a challenge for winegrowers right up until the very last day. From the frost in April, made worse by a very early start to the winegrowing season, right through to the September harvest, it was characterized by some brutal shifts in the weather. Winegrowers had to be extremely reactive and attentive. The only moment of respite came with flowering, which was ideal for fruit formation, and véraison, which was accompanied by sunshine from mid-August. In the end, hard work was rewarded with success, low volumes aside.

Aside from the low yields due to frost, and hail in June in certain parts of the Mâconnais, the grapes were sorted meticulously, both in the vines and in the winery.

Anyway, 2021 is an interesting vintage to work as it requires great technical skill and vinification must be very precise. Although fermentation was rapid, one had to pay a great deal of attention to the extraction of tannins and color for the reds, and to the aromatic balance of the whites. The impression from the first tastings is that the musts have good aromatic potential and the sugar-acidity ratio suggests a style appreciated by fans of Bourgogne wines.