



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 but also cheese such as the French Brie, Comté or Saint-Nectaire.

Serving suggestions

Serve ideally chilled, at a temperature of about 12°C (54°F.).

Ageing potential

In good storage conditions, this wine can be kept for about 3 to 5 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 team plays a very important role in the selection of the grapes and then during the vinification, as they are responsible of the Chardonnay expression in the respect of the House's know-how and style.

Vinification and maturing

Once in the winery, the grapes were sorted, destemmed and then delicately pressed to get a juice of perfect quality and prevent unwanted aromas in the wine.

The must was then cooled down and put to settle for 24 to 48 hours; this operation is crucial in our search for aromatic pureness. Once we got rid of the unwanted particles in the juice, it was brought back to a temperature of 16-18°C (61-64°F) to allow beginning of the alcoholic fermentation thanks to the yeasts naturally present on the grapes. We really paid attention in setting the temperature for it would bring out the fruitiness and freshness of Chardonnay.

The wine was then aged on fine lees for 6 months partly in stainless steel tanks, partly in french oak barrels including a variable proportion of new oak barrels. With a view of getting a fresh wine with subtle woody notes, we chose this ageing process, which we combined with the use of barrel that underwent a long toast at low temperatures.



Vintage : 2022

2022 brought uncertain conditions, but was finally mild throughout the season!

The harvest took place from around 25 August to 16 September.

The grapes were beautifully healthy, with varying degrees of ripeness depending on the exposure, giving balanced and honest white wines. Maturing ought to bring just the right degree of roundness to red wines with varying qualities, depending on the maturity of each plot.

2022 is a pleasant vintage in terms of quality with good yields, for both whites and reds. The vinification choices have been crucial as to whether to favour acidity or the alcoholic degree.