



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:** white gold.

**Nose:** nice floral and fruity aromas, with a hint of fresh almond.

**Palate:** a supple and charming wine with flavours of white peach, lemon and a beautiful minerality.

## Food and wine pairing

Will be perfect served as an "apéritif" wine with salty finger foods such as chips, crackers, peanuts and olives.

This pleasant wine will also be a perfect companion to poultry or veal in cream sauce, creamy risotto with meat and all fish.

## Serving suggestions

Serve chilled between 10°C and 12°C. (50°-54°F.).

## Ageing potential

Drink now but can be kept in the cellar for 6 years after the vintage.

## Origins

A Mâconnais regional appellation grown in 43 communes falling within the Mâcon-Villages appellation, which extends over 3 050 hectares.

## Vinification and maturing

Vinification in low-temperature stainless steel tanks in order to preserve the freshness and tension of the grape variety.

Ageing during 6 months for one part in stainless steel tank and for the other part in barrels.





## 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 colour 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.