



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: A pale gold with green tints, brilliant and clear.

Nose: Flowery, fruity aromas with notes of citrus fruits, mint and honeysuckle. Exotic, even spicy scents.

Palate: Well-balanced. The dominant notes are reminiscent of grass and flowers. In general Mâcon-Villages wines are dry, light, lively, charming and fresh. Their spontaneity and lightness make them very seductive.

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 : 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.