



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: Gold with green tints, brilliant and clear.

Nose: Elegant, fairly reticent, very mineral with flowery, vegetal undertones enlivened with a honey note.

Palate: A fine, pure wine, very fat. The nature of the "terroir" favours the harmonious development of the aromas of the grapes, with nuances of hazelnuts and grilled almonds. A rich, luscious wine.

Food and wine pairing

The perfect accompaniment for shellfish, quenelles, fish, frogs' legs, white meats in a cream sauce, whitebait, poached poultry, sweetbreads...

Serving suggestions

Serving temperature: 10 to 12°C / 52°F.

Ageing potential

3 to 8 years.

Origins

Pouilly and Fuissé are the names of two villages in the Mâconnais region, located at the foot of the famous Solutré and Vergisson rocks. The vineyards cover a total of 850 hectares which are divided between four communes.

The vines are planted on small, steep cirques with an eastern/south-eastern exposure at altitudes of between 250 and 300 metres.

Vinification and maturing

Vinification in temperature-controlled stainless steel tanks, followed by partial maturing in oak barrels for 10 months, 20% new oak.

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.

