



BOUCHARD AÎNÉ & FILS

· BEAUNE ·



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.

Vinification and maturing

Once harvested, the grapes were crushed softly in a pneumatic press in order to get the best juice possible and avoid oxidation.

Then, vinification takes place in stainless steel tanks to keep all the fruitiness of the Chardonnay grape; temperatures are controlled and fermentation is managed to enhance all its aromas.



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Vintage : 2017

In 2017, Burgundy succeed at both quality and quantity levels.

After many vintages impacted by the climatic variation, Bouchard Aîné & Fils recover with the 2017 vintage, a very satisfactory harvest. Not only because the volumes will allow to supply the markets but also because the wines already offer the desire to discover this very elegant vintage.

After spending the winter building up their strength, the vines profited fully from a very warm spring, with budburst in early April ensuring a head start in terms of the growth cycle that was maintained right up to the harvest. The plants progressed from stage to stage free from hindrance, and by mid-June, were flowering before rapid fruit set. An early vintage was confirmed. During the summer, a few spells of heatwave alternated with more mixed weather. However, ripening continued at a good pace and by the end of August, the first grapes were being picked, two weeks ahead of average.

Harvesting continued until mid-September as each plot reached peak maturity. Harvest started on the first week of September in Burgundy and ended on September the 30th in the late parcels. The grapes were in exceptional health and required virtually no sorting. Everyone was very enthusiastic about this fabulous fruit, its peak ripeness, and the volumes produced.