



## 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% Pinot Noir.

### Tasting notes

**Colour:** Dark ruby red.

**Nose:** Fine and subtle nose with pleasant aromas of small black fruits.

**Palate:** Supple and round mouth with soft tannins and a nice freshness.

### Food and wine pairing

Enjoy with a plate of cured meats, pasta, meat pies, or daily typical French cuisine such as « coq au vin », beef stew and camembert cheese!

### Serving suggestions

Ideally served at 18°C/64°C.

### Ageing potential

A nice red Burgundy that can be opened and enjoyed now or kept in the cellar for the next 5 years.

### Origins

The Bourgogne rouge (red Burgundy) regional appellation is harvested throughout the Burgundy winegrowing area, covering approximately 2,000 hectares.

Our Pinot Noir grapes mainly come from selected terroirs on the Côte de Beaune and Côte Chalonnaise (in the South of Burgundy). A small part of our cuvée is also coming from the Côte de Nuits vineyards.

Our viticulturist plays a very important part in selecting the grapes and vineyards, which will express the Pinot Noir at its best, in the respect of the House's know-how.

### Vinification and maturing

Vinification in thermoregulated tanks, 20 days of fermentation. Punching twice a day during 10 days.

The free run and the pressed juices are blended together.



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### Vintage : 2018

Once again, the 2018 vintage in Burgundy offered the vision scenario of an early harvest.

It was already the case in 2017, and 2018 was even earlier! This vintage comes in the earliest harvest palmares compare to the norm (around the 20th of September) and come just in the second place after the unforgettable 2003 vintage when harvest between the 20 and the 25th of August in the Côte d'Or department.

All along the year 2018, the weather was very diverse, even atypical according to the month and the area. After a rainy start in the year, the spring period was very summery with sunshine above the seasonal norms and quite scarce rain.

This trend continued until the harvest with a very hot and dry summer, this allowed the grapes to finish their maturation early. Harvest started on the 20th of August and lasted until the third week of September... a particularly long amplitude.

At least quality is here for this 2018 vintage, but also quantity. Grapes arrived to the winery with a perfect state of health. Concentrated, structured, generous, rich and powerful are some of the adjectives that characterize this magnificent vintage.