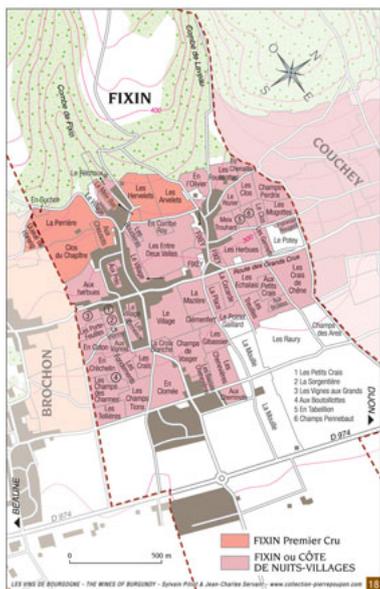




## BOUCHARD AÎNÉ & FILS

• 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

**Color:** bright ruby-red tinted with purple tints.

**Nose:** an elegant bouquet of little black fruits such as blueberries and blackberries with spicy notes.

**Mouth:** Full-bodied and firm with elegant, present yet silky tannins. The little black fruits aromas come back in the mouth together with nice notes of spices and vanilla.

### Food and wine pairing

It is the perfect wine for grilled pieces of beef but also rabbit, lamb or duck, slightly spicy meats, tagines and cheeses like French Reblochon or Morbier.

### Serving suggestions

In its youth, the ideal serving temperature is around 15°C / 59°F.

With time, its delicate aromas will need caring and so will the serving temperature. So, 18°C (64°F) will be perfect for a wine above 8 years.

### Ageing potential

This ample and generous wine will easily age up to 8-10 years.

### Origins

The Terroirs de Bourgogne range is a selection of reputed villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. These wines are produced in very limited quantities and every step from harvesting to ageing is mastered by our winemaker.

Fixin is a Côte de Nuits appellation which takes its name from the village of Fixin, nestled at the entry of the combe north of Gevrey-Chambertin. This village appellation spreads over 100 hectares, of which 19 are classified as Premiers Crus, with only 4% producing white wines.

The plot "La Mazière" stands north of the village, along the Route des Grands Crus and spreads over 2.2 hectares. Its name comes from the latin word MACERIA that refers to an enclosure wall made in dry masonry and to some extent, also refers to the ruins of stone houses.

### Vinification and maturing

The wine was vinified in wooden vats to enhance its tertiary aromas and make its full body outstand.

Then, it was casked into oak barrels for a 15-month ageing period during which its structure will build and its tannins will silken. For that reason especially, we chose to use 30% new oak barrels.





### 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.