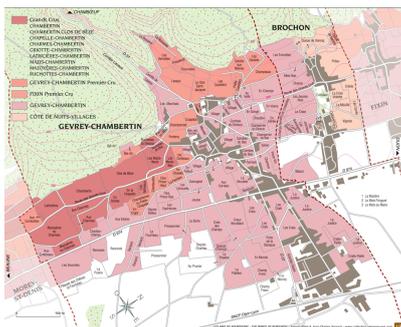




BOUCHARD AÎNÉ & FILS
• BEAUNE •



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

Visual: deep ruby red color.
Nose: pleasant aromas of strawberries and raspberries with delicate oak notes.
Palate: powerful, rich and full-bodied in the mouth, displaying the fruity flavours already perceived in the bouquet.

Food and wine pairing

An excellent partner for cured meats, beef in sauce, grilled meat, and French cheese such as camembert and creamy Burgundian cheeses.

Serving suggestions

Serve ideally between 15°C and 16°C/59-61°F.

Ageing potential

A wine that will easily age and keep all its flavours and personality for about 10 years.

Origins

This famous appellation from the Côte de Nuits in Burgundy takes its name from the village of Gevrey-Chambertin. The famous area of Gevrey-Chambertin produces only red wines and extends over 406 hectares, 86 of which are classified as Premier Cru.

Vinification and maturing

The grapes are collected in small ventilated crates, then painstakingly sorted at a table. Next, the grapes are entirely destemmed but not crushed (they remain whole) and transferred by gravity into a vat. Maceration lasts around 3 weeks, with more-or-less frequent cap punching. The wine is aged in the cask for sixteen to eighteen months, using a fairly low proportion of new casks (under 20%). Lastly, the wine is bottled with very light filtration.





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.