



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 black cherry red

Nose: intense aromas of blackcurrant and raspberry mingle with vanilla and toasted bread notes

Palate: full-bodied and fleshy, with a good length and well-integrated tannins.

Food and wine pairing

Serve with furred game, bison steak, jugged hare, Burgundian cheeses such as Epoisses, Cîteaux or Langres.

Serving suggestions

Ideally serve between 16° and 17°C / 61°-63°F.

Ageing potential

This wine by nature is meant to be kept. In good storage conditions it will age patiently for 10 years.

Actually, it needs some time before opening in order to let the tannins mellow. For those who love musky flavours, time will make this wine evolve towards leather and gamey aromas.

Origins

The Terroirs de Bourgogne range is a selection of reputed single vineyards Villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. They are produced in very limited quantities, as a sign of the special care we put into their production.

Pommard is one of the most famous villages in the Côte de Beaune, located 5 km south of Beaune on the Route des Grands Crus. The vineyard extends over 322 hectares and produces only red wines, with a proportion of 36% rated 1er Cru.

The climat "Les Charmots" is located mid-slope just north of the village with an heavenly south-east exposure. Here the soil is rich in clay which gives their strength to the wines, and tinted with red for its richness in iron. The name "Les Charmots" can come from hornbeams that might have grown there once or from the fact that it was an uncultivated land before people started growing vines (from the latin word CALMIS/CALMA which means stony land).





Vinification and maturing

The wine was vinified in wooden vats to make its full body outstand and the oak melt naturally with the wine. Then, it was casked into oak barrels for a 14-month ageing period during which its powerful structure will build and its tannins will silken. For that reason especially, we chose to use 20% new oak barrels.
1.190 bottles were produced in November 2016.

Vintage : 2015

2015 will remain as a memorable year for French wines, particularly Burgundies where the state of health of the vine was exceptional both for white and red wines. As such we were able to harvest our Pinot Noirs and Chardonnays at optimum phenolic maturity conducive to producing quality wines with concentration and balance.
Springtime arrived quickly after quite a mild winter. Flowering occurred quite rapidly in early June followed by the onset of ripening in mid-July and the grape-harvest which commenced in early August for the most-advanced vineyards. Our Pinot Noirs unfortunately sometimes suffered from the excessive hot temperatures, which lead to "sunburns" and a fall in certain yields. This magnificent healthy environment and the full maturity of the grape-stalks led to minimal sorting requirements at the winery. There was a higher proportion of full-bunch red vinification with fermentation in vat lasting 3 weeks on average. Our red Burgundies, as they are ageing in barrel, show intense colour with complex aromas of fully-ripe red fruit and a soft-tannic, fleshy structure, well-rounded and full to the taste with good length.

2015 can already be considered as a great vintage with generous wines while young which will continue to gain in complexity as they mature.