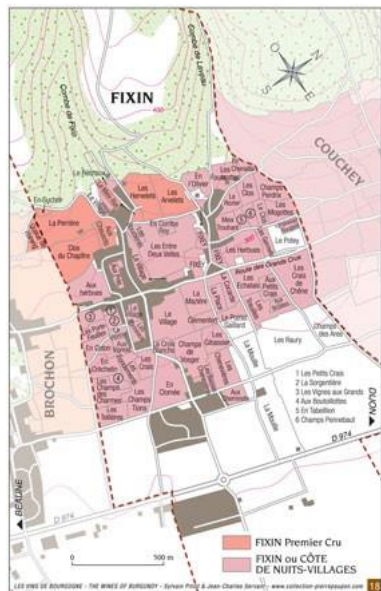




## International Wine Challenge – 93 Pts

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:** Elegant ruby red dress with nice reflections.

**Nose:** A very charming bouquet dominated by little fruits aromas : such as black cherry, blackberry and blueberry.

**Mouth:** A frank and lively attack full of fruits ! The little black fruits aromas come back in the mouth together with delicate and pleasant notes of torrefaction, mocha and coffee.

### Food and wine pairing

Drink with grilled pieces of beef but also rabbit, lamb or duck, slightly spicy meats, tagines and French cheeses.

### 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

Fixin for its rich and full-bodied structure can easily age for 8 to 10 years, depending on the vintage characteristics.

### 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 12-month ageing period during which its structure will build and its tannins will soften.

For that reason especially, we chose to use 30% new oak barrels.



**Vintage : 2020**

*The current public health crisis has certainly marked this year's harvest, which nonetheless has been able to go ahead! Despite the year's record temperatures and lack of rainfall, there is been no lack of quality, although yields are down, with an especially mixed picture with regard to reds. However, these have generally been very well-balanced. Overall, we have seen nice levels of acidity, promising good aging potential...*

*All over Burgundy, 2020 was notable for its mildness and low rainfall. After a winter with no serious frosts, we went straight into a spring dominated by sunny, dry weather, resulting in very early bud break. Infrequent outbreaks of rain in June and July were not enough to stave off water shortages. Very high summer temperatures combined with intense sun exposure levels led to the vines gradually falling prey to hydric stress, causing delays to fruit ripening before harvest-time.*

*Once again, the vegetative cycle was shortened, being almost three weeks ahead of 2019's. Thankfully, the harvest was saved by the relative cool of the nights. The harvest was of marvellous quality but there was very little juice in the red grapes (reduction of 30 to 50%), and reasonable potential alcohol, despite the heat. The whites, on the other hand, coped very well with these extreme conditions and yields were very good.*

*Relatively poor yields for the reds, normal yields for the whites. Some appellations achieved excellent levels of optimal ripeness, with 50% of grapes harvested with the 'vendange entière' (no destemming) approach.*

*Harvest started on the 21<sup>st</sup> August for the Côte Chalonnaise, more specifically, the Givry reds and then on the 23<sup>rd</sup> of August the first Chardonnay grapes were handpicked in the shape of the Beaune 1<sup>er</sup> cru Les Marconnets.*

**Our winemaker's first tasting impressions of the 2020 vintage:**

*'A very promising year for the whites with a fine balance between acidity and alcohol and intense white fruit aromas. Alcoholic fermentation in barrels lasted four weeks. Millerandage affected the reds leading to less juice but nice colour and distinct red berry aromas. With its generous tannins, this year looks set to be one to cellar.*

*However, there are some small variations from terroir to terroir. Côte Chalonnaise reds are characterized by jammy notes while the Côte Beaune have good aromatic intensity and nice colour. The Côte de Nuits is giving us some lovely cuvées just now with summer fruit notes and wonderfully velvety tannins.'*