



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 cherry red.

**Nose:** an open bouquet showing powerful aromas of blackberries and delicate vanilla notes.

**Palate:** a full-bodied and rich wine, with very present yet silky tannins and spicy notes in the finish.

### Food and wine pairing

For its full-bodied structure and powerful aromas, this wine pairs perfectly with game meats or aged soft cheeses such as Epoisses, Soumaintrain or Maroilles.

### Serving suggestions

Ideally serve between 15°C and 17°C (59°-63°F).

### Ageing potential

9 to 12 years.

### Origins

The Terroir 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.

This "village" appellation takes its name from the town of Beaune. It covers about 410 hectares, of which 77% are rated Premier Cru. The main characteristic of the vineyards is its location, for all the vines grow on the East slope of the Montagne de Beaune (literally Beaune mountain). The wines of the appellation are mostly reds (88%) that are renowned since the beginning of the Middle-Age for their quality.

This 13-acre Premier Cru vineyard is located at the northern end of Beaune, and grows on well-drained low slopes covered with rocks. It is an early climat which produces beautifully ripe grapes and full-bodied fruity wines with silky tannins. The "Clos du Roi" holds its name from History facts; it refers to the period when King Louis XI annexed the plot and declared it his property when Charles The Bold died in 1477. In addition, the Climat bears the name "Clos" for it still hold traces of the stone walls that enclosed originally the plot.





#### Vinification and maturing

Vinification took place in open wooden vats with a long maceration period (about 3 weeks) suitable for getting the best extraction of all the components in the grapes.

Using wooden vats during the fermentation process allows for a better integration of the oak in the wine. Daily punch-downs and pump-overs also helped extracting color, tannins and aromas on different levels to get a full-bodied wine with silky tannins and fruity aromas.

Then the wine was matured in french oak barrels for 16 months using 30% new oak to get subtle toasted notes and melted tannins.



Vintage : 2019

2019 was a unique and very changeable year. It brought its own stresses for a great many producers, while harvesting passed without a hitch. The end result has inspired enthusiasm amongst winemakers, surpassing expectations. The weather was hot and dry, but the wines are promising a freshness that will delight fans of Bourgogne wines, with an indulgent side to boot.

Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. The only downside to this one is below-average volumes. Winter was mild with temperatures higher than average in December, and again in February, when it was 2.2°C warmer than the norm. Rain was variable with a very wet December and much less precipitation in February. As such, the growth cycle started much earlier, with budburst slightly ahead of average in some areas.

Clement temperatures in March, up 1.1°C on seasonal norms across the region, allowed the vines to spring back to life. More advanced plots reached the mid-budburst stage in the first days of April. But cold weather then arrived and frost on the morning of 5 April in particular left its mark that was more or less pronounced from sector to sector, depending on how low the temperature fell and which stage the vines had reached. This had an impact on yields, particularly in the Mâconnais. Temperatures remained low and the frost returned on 12 and 15 April, but the damage was much less significant. The vines didn't return to growth until mid-April, when temperatures rose once again and the mid-budburst stage was reached in later plots. In May, the vines enjoyed good growth as a wave of heat settled in the region and remained until early June when high winds and plunging temperatures were felt countrywide. This partially hindered flowering, which fell behind with fairly frequent episodes of shatter and millerandage.

Heat and a lack of rain were then the norm, with temperatures up 2.2°C on average across the region and rainfall down by 50% in the Yonne for example. In the majority of cases, the vines were in excellent health right through to harvest. Any occasional local issues with powdery mildew were quickly dealt with.

The little rain that fell in August helped the vines develop and triggered véraison. It varied a great deal across the region, resulting in significant differences in terms of the development of the vines from one plot to another, and sometimes even within the same plot. This continued through to the harvest. Overall, the vines stood up to this lack of rainfall pretty well, and showed good vigor through to picking. However, some places did suffer towards the end of the season, especially where the plants were younger, with the grapes suffering some scorching.

The fine weather continued through the end of August and into September, and ripening happened at a good pace. Concentration was an issue in a few spots in September, but millerandage ensured the grapes retained their acidity through to the end. Harvesting for the grapes used to make Crémant de Bourgogne began on 30 August, while that for grapes for still wines began a week later, and picking continued through to mid-October. This unusually long harvest was possible thanks to the excellent health of the grapes along with good weather. Given the differences in ripening from plot to plot, winegrowers were able to adapt to the pace the grapes matured. Location was not an issue - analysis of the maturity of the grapes and regular sampling of the berries were all that counted.