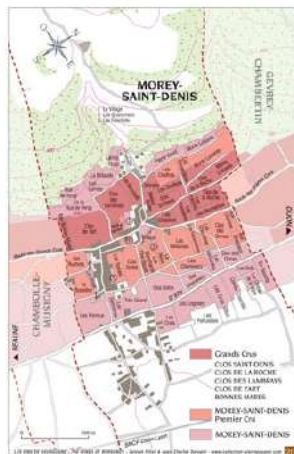




*Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine Burgundy wines.*



### Varietal

100% Pinot Noir.

### Tasting notes

**Color:** Beautiful dark brick-red which for the enthusiast is the sign of a good wine after some years ageing.

**Nose:** A wonderfully “wild” wine, with aromas of animal fur and a hint of undergrowth.

**Palate:** Full-bodied, tannins still noticeably strong, but smooth. Fruit-flavours dominate revealing a wine that has retained some of its youthful character.

### Food and wine pairing

This Grand Cru is ideal served with meat stews, small and large game, goose and soft cheeses. Try it also with a dark chocolate cake.

### Serving suggestions

Serve at around 15°C. (59°F.).

### Ageing potential

A Grand Cru such as this will age for at least five to twenty-five years. It is obvious from the tasting notes that this wine is really perfect for drinking now, but will remain good for some time yet.

### Origins

Burgundy wines are named according to their region, village, or tiny vineyard plot of origin. Starting just 150 kilometres south-east of Paris in the Chablis region, the vineyards of Burgundy then reappear a further 150 kilometres further south-east in the historic city of Dijon. From there, heading south for almost 200 kilometres, one encounters successively the vineyards of the Côte de Nuits, Côte de Beaune, Côte Chalonnaise, the Mâconnais, and finally the Beaujolais, just north of the ancient city of Lyons. The total area covers 45,000 hectares.

Clos de la Roche is the name given to a tiny plot of land north of the village of Morey-Saint-Denis in the region of the Côte de Nuits (or hill of Nuits, from Nuits-Saint-Georges). This plot covers just under 17 hectares in all. It is a Grand Cru vineyard, a distinction that is only allowed the very best of plots in Burgundy, just 1% of the total. From these vineyards come the most exquisitely exceptional wines.

### Vinification and maturing

Grapes were hand picked, delicately sorted and entirely destemmed. The harvest then undergoes 4 to 5 days of cold maceration before fermentation. Punching of the cap and pumping over are carried out daily. The wine is then placed in oak barrels for a 18 months ageing. Malolactic fermentation is always completed.





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.