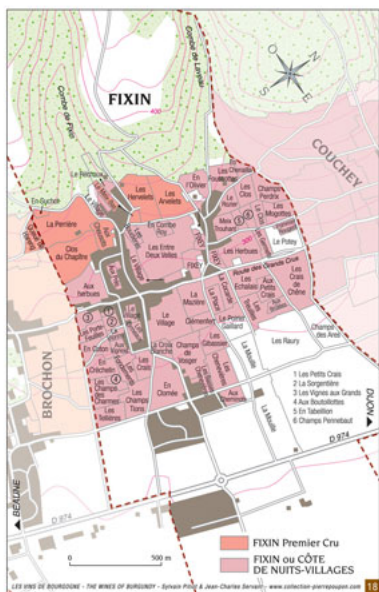




BOUCHARD AÎNÉ & FILS

• 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

Color: deep bright ruby red with nice reflections.

Nose: very charming offering aromas of little black fruits such as black cherry, blueberry and kirsch.

Mouth: A frank attack with a little acidity to start and then a fruit festival! 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

10 years at least.

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 : 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.