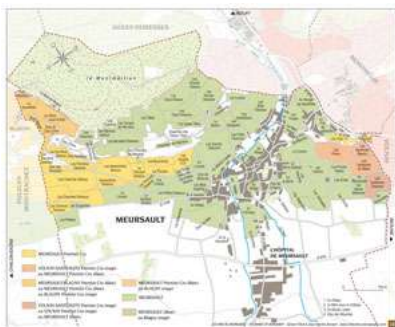




*Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine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



#### Varietal

100% Chardonnay.

#### Tasting notes

*Color:* Really golden, a lovely bright golden color.

*Nose:* A white peachy fruit showing different notes of apricot, apricot pit, almond and some hints of vanilla at the end.

*Palate:* The wine is full and round. It is an opulent wine but with a touch of minerality that comes from the « terroir ». The word « Perrières » means “pebbles”, the soil here is very chalky. So it is a wine that has lovely minerality with a nice lively “attack”.

#### Food and wine pairing

This is a seductive wine and perfect for an aperitif at the moment, but also with white meat and then, after 10 years or so, with foie gras, a dish with cream sauce or morel or other mushrooms.

#### Serving suggestions

Serve at a temperature of about 12 to 14°C / 55-57°F.

#### Ageing potential

10 years and more in good storage conditions.

#### 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 from the Côte de Beaune, marks along with Puligny-Montrachet and Meursault one tip of the Golden Triangle. This area produces one of the most famous white wines in Burgundy, which represent about 2/3 of the total production. Meursault

takes its name from the village of Meursault. The vineyards extend over 396 hectares of which 96% produce white wine and 27% are ranked as Premier Cru.

« Les Perrières » is of the most famous premier Crus of Meursault and some would say the best of all. Situated at an altitude of around 260 m. and up with an exposure arc between East and South, the vines are cultivated on soils made of Ccalthonian limestone and Argovian marls.

#### Vinification and maturing

Grapes were hand picked, delicately sorted and entirely destemmed. Then came the pressing for 2 hours with 48 hours of cold settling before the start of the alcoholic fermentation. When the remaining sugar was at around 30g per liter the juices were put in barrels to finish the alcoholic fermentation with « batonnage » - stirring the lees, to put them in suspension in the wine once a week during the first 2 months.

The wine spent a total of 16 months in barrels including 40% new barrels, only made from French oak, the rest of the barrels had already been used once or twice.





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.