



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

Colour: A very beautiful golden color, very clear with lovely highlights.

Nose: Very expressive with citrus notes, grapefruit aromas and hints of lime followed by scents of almond and vanilla coming from the ageing in barrels.

Palate: The first impression is great – quite bright in the mouth. That is a typical characteristic of 2019 which combines both acidity and sweetness that you can find in the mouth with a lively « attack » and then citrus notes and vanilla. It's really very round, very well balanced. A wine that has good ageing potential.

Food and wine pairing

This great with Burgundy will be perfect to drink young now, with its freshness just as an aperitif. In several years from now, enjoy it with fish in cream sauce or with white meat. And then when it is about 10 or even 15 years olds why not with some foie gras.

Serving suggestions

The ideal serving temperature is the cellar temperature : about 10 to 12° C. (50-54°F.)

Ageing potential

An excellent wine for laying down: ideal for ageing in a cellar for 10 years but can also be appreciated from now.

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.

In the heart of the "golden triangle" of the Cote de Beaune in Burgundy, between Meursault and Chassagne Montrachet, lies the village of Puligny-Montrachet. It is here that some of the finest Chardonnay wines of the world are produced. Puligny shares, with Chassagne, the Montrachet appellation, the Prince of Burgundy's white crus.

The vines in many cases occupy brown limestone soils, or soils where limestone alternates with marls and limey-clays. Soils are deep in some places. In others, the rock is exposed at the surface. Where there are clayey alluvia, these are coarser higher up and finer at the foot of the slope. Exposures east and south east. Altitudes : 230-320 metres.

The top vineyards are entitled to "premier cru" status, allowed to only 11% if all Burgundy wines. In Puligny-Montrachet, there are 100 hectares of "premier cru" vineyards.

The name of this quite stony parcel, a little over 7 hectares (17 acres) in size, probably comes from a well (le puits) that must have existed at some time higher up in the vineyard. It is one of the best plot locations in the village of Puligny-Montrachet.





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Vinification and maturing

The grapes were handpicked. The grapes were sorted a first time in the vineyard and a second time when they arrived at the winery. At the winery: the whole bunches of grapes were gently pressed for 2 hours, the stem used as a drain to promote the flow of the best juices. Pressing was then followed by settling for another 48 hours, then the must began to ferment, initially in steel vats to start the alcoholic fermentation and then when the sugars decreased to around 30g/L the must was transferred into barrels to finish the fermentation. 35% of new barrels were used for this wine and for the 2019, 15 months ageing in barrel before bottling. The lees were stirred periodically over 2 months. This « batonnage » puts the lees into suspension giving more fatness and roundness to the wine.

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.