



BOUCHARD AÎNÉ & FILS

BOURGOGNE PINOT NOIR 2023



Whether from famous Bourgogne villages, regional appellations or homage cuvées, the House's wines carry the Bouchard Aîné & Fils imprint, which since 1750 has become a prestigious signature, synonymous with excellence and know-how thanks to exceptional men.

Full of history and flavours, they are a complete range to allow all connoisseurs and enthusiasts around the world to discover the richness and incredible potential of the noble grape varieties of their region of origin.

AN EPIC STORY IN BURGUNDY

Bouchard Aîné & Fils has more than 250 years of history with 9 generations dedicated to the excellence of Pinot Noir and Chardonnay. The 18th-century Pavillon Bouchard, in Beaune, houses the cellars where the tradition of quality, elegance and prestige in selecting and making great Burgundy wines is perpetuated.

VARIETAL

100% Pinot Noir.

TASTING NOTES

Visual: Crimson ruby red color.

Nose: Fine and subtle, with nice aromas of small red and black fruits.

Palate: The mouth is supple, round, with soft tannins and a nice freshness.

FOOD AND WINE PAIRING

Enjoy it with a fine plate of charcuterie, pâté en croûte, Italian-style pasta, coq au vin, boeuf bourguignon, beef with carrots or camembert.

SERVING SUGGESTIONS

Ideally served at 18°C/64°F.

AGEING POTENTIAL

This wine can be appreciated from now or can be kept in the cellar for the next two years.

ORIGINS

The Bourgogne rouge appellation covers around 2,000 hectares spread over the entire Burgundy wine-growing region, covering 384 communes. From the Chablis and Auxerrois regions in the north to the Mâconnais region in the south, via the Côte d'Or and Côte Chalonnaise, Burgundy wines come from a wide variety of terroirs.

For our red Burgundy, the Pinot Noir grapes come mainly from selected vineyards in the south of Burgundy, in the Côte Chalonnaise and Côte de Beaune and, to a lesser extent, in the Côte de Nuits.

It is at this stage, during the selection of terroirs and partner winemakers, that our winemaker plays a very important role, to enable the Pinot Noir to express itself perfectly while respecting the know-how and tradition of quality, elegance and prestige of the House.



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VINIFICATION AND MATURING

The grapes are destemmed and then placed in temperature-controlled stainless steel vats for fermentation (18 to 25 days). The pigments, tannins and aromas are gently extracted by regular punching down and pumping over. The free-run juice is blended with the press juice. The wine is then matured for 6 months, mainly in stainless steel vats, but some of it is aged in oak barrels (30% new oak) to round out the tannins and add complexity to the wine.



VINTAGE : 2023

The ideal weather conditions in Burgundy in 2023, characterised by a favourable spring, a hot summer with cool nights, moderate rainfall and an early autumn harvest, played a key role in the high yields and exceptional quality of the grapes at harvest time.

The white wines are distinguished by their elegance, complexity and liveliness. Subtle aromas of white fruit, citrus and floral notes add to their remarkable freshness.

The red wines are powerful and well-balanced, with aromas of red and black fruit, as well as spicy and mineral nuances. The silky tannins add an elegant structure, promising harmonious ageing.

In short, these are expressive, fruity wines with very fine aromatic profiles.



OUR WINEMAKER: AMÉLIE FAIVRET

This trained and qualified Oenologist is not “fallen in wine” by coincidence. Daughter and granddaughter of winegrowers from Meursault, the north tip of the Golden Triangle, where the finest white wines of Burgundy come from, she is particularly attached to the noble grapes of her home region.

A strong anchorage to Burgundian tradition and style that Amélie tries to express in the style of her wines, upholding, in turn, the House's historic knowledge of quality, elegance and prestige in selecting and making wines and taking up a torch proudly held by 9 generations of ambitious and demanding pioneers.



Credit Photo : Serge Chapuis.