



BOUCHARD AÎNÉ & FILS
BEAUNE - FRANCE



Bouchard Aîné & Fils, founded in 1750 in Beaune, the historical heart of Burgundy, has earned acclaim for its expertise in crafting Burgundy's treasured Pinot Noir and Chardonnay. Its cellars in the Hôtel du Conseiller du Roy, a classic 18th-century *maison*, reveal the history of the winery and of Burgundy – the birthplace of Pinot Noir and Chardonnay. For over two centuries, Bouchard and Aîné has pursued perfection in quality, authenticity in style and prestige in name.

WINERY: Bouchard Aîné & Fils

WINE: Cuvée Bouchard Aîné 'Rosé de France'

GRAPE VARIETY:

A blend of primarily Cinsault Noir grapes to achieve a very elegant, fruity wine.

TASTING NOTES:

Colour: a beautiful clear rosé with purplish tints.

Nose: fruity with hints of gooseberry and citrus fruits.

Palate: slightly acidic for optimum freshness. Pleasantly soft in the mouth and easy to drink.

FOOD SUGGESTION:

Ideal with white meat dishes, grilled foods or sliced ham.

ORIGINS:

"Rosé de France" table wines can be produced throughout the whole of France but only using grapes harvested exclusively in France itself.

WINEMAKING:

The selection of musts, vinification and blending all have one aim: to guarantee the continuity of this style from bottling to bottling.

Fermentation takes place in stainless steel tanks.