



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.

History

P.Bouchard (1814-1898) represents the 5th generation of the family; he was a charismatic character who offered an international destiny to the House, but also to the entire region and its wines. He was a brilliant statesman, combative and restless defender of great causes, devoting his life to serve his region, his city and the wines. His commitment led him to found a viticultural school (that is still open today!) to perpetuate the tradition of passing on wine-growing techniques and skills to future generations. The Heritage du Conseiller range celebrates what we consider his legacy: the passion for the Chardonnay and Pinot Noir grapes, and the will enhance their natural qualities using our traditional know-how.

Varietal

100% Pinot Noir

Tasting notes

Colour: bright red garnet

Nose: delicate aromas of cherry and coffee with subtly integrated toasted notes

Palate: the mouth is appealing and fruity with delicate toasted notes and a medium body. Flavours of chocolate are emphasized by a hint of menthol, lying on silky tannins. The finish is long with assorted fruit flavours and a subtle touch of oak.

Food and wine pairing

The perfect match for all meats, barbecues, pizzas and assorted vegetables.

Serving suggestions

Serve ideally at 16°C / 61°F

Origins

Vins de France are produced from different wine regions of France. This quite new appellation (2009) allows for a greater liberty in winemaking compared to the appellation system for you can blend varieties from different regions and vintages, plus choose the best technique to enhance them. It is a great opportunity for our winemaker to express his skills with a wine with a steady style and unique personality.

This wine perfectly reflects our commitment towards the enhancement of varieties, and more specifically Pinot Noir and Chardonnay.

Vinification and maturing

The grapes were harvested mechanically, a great way to ensure a pre-fermentary maceration period that will give a wine with brighter color and fresh fruity aromas. After that 4-days period, the harvested plots were vinified separately with a long fermentation of at least 3 weeks. The tank fermentation process ended with a post-fermentary maceration of 7 days at hot temperature to refine the tannins.

Then, the wines were aged for 4 months on fine lees for a quarter in oak barrels and for the 3 others in stainless steel tanks.