



BOUCHARD AÎNÉ & FILS

• BEAUNE •



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% Gamay.

Tasting notes

Visual: bright and limpid red crimson.
 Nose: straightforward and expressive, fruity and floral.
 Palate: elegant and racy. Fresh and lively, yet persistent.

Food and wine pairing

This wine was made to be enjoyed on every occasion. It pairs perfectly with delicatessen meats, poultry in creamy sauce or a barbecue for instance.

Serving suggestions

Ideally serve between 12 and 14°C / 55°F.

Origins

A regional appellation using the term 'village' means that the plots of vines are within the 39 Beaujolais-Villages communes within the Beaujolais vinegrowing area. This appellation covers 6 070 hectares.

Vinification and maturing

Vinification in stainless steel vats at 30°C for the semi-carbonic maceration. The wine then remains in the vats for 3 to 6 months.

