

# MÂCON-VILLAGES 2022



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% Chardonnay.

## TASTING NOTES

**Colour:** Pale gold with green highlights, brilliant and limpid.

**Nose:** Floral and fruity aromas, with hints of lemon, mint and honeysuckle. Exotic and spicy aromas.

**Palate:** Well-balanced, with herbaceous and floral notes. This wine is light, charming and fresh. It seduces with its spontaneity and tenderness.

## FOOD AND WINE PAIRING

Enjoy on its own as an aperitif, or with starters, snails, frogs' legs, mussels, all types of fish, andouillettes, poultry or veal in cream sauce and goat's cheese.

## SERVING SUGGESTIONS

Serve chilled between 10 and 12°C. (50-54°F.).

## AGEING POTENTIAL

Drink now but can be kept in the cellar for 6 years after the vintage.

## ORIGINS

The Mâconnais is in the southern part of Burgundy, stretching from Tournus to the southern boundary of Saône-et-Loire. This vineyard of almost 3,500 hectares specialises in white wines: Mâcon-Villages, Saint-Véran, Pouilly-Fuissé and Pouilly-Vinzelles.

The geographical area covers the whole of the Mâcon arrondissement, but there are 43 communes where a specific demarcation defines the Mâcon-Villages appellations. The sheer size of the vineyard, with its variety of soils and microclimates, makes it possible to offer a wide range of Mâcon blancs.

- Clay-limestone soils.
- East-facing.
- Gentle slope.
- Altitude: around 300 m.

## MÂCONNAIS



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## VINIFICATION AND MATURING

Grapes are gently and slowly pressed in pneumatic presses, then the must is settled at low temperature. Fermentation is in temperature controlled vats so to preserve the freshness and natural fruitiness of the grape. The wine undergoes alcoholic fermentation, malolactic fermentation and then matures for 6 to 8 months on fine lees in stainless steel vats.



## VINTAGE : 2022

2022 brought uncertain conditions, but was finally mild throughout the season!

The harvest took place from around 25 August to 16 September.

The grapes were beautifully healthy, with varying degrees of ripeness depending on the exposure, giving balanced and honest white wines. Maturing ought to bring just the right degree of roundness to red wines with varying qualities, depending on the maturity of each plot.

2022 is a pleasant vintage in terms of quality with good yields, for both whites and reds. The vinification choices have been crucial as to whether to favour acidity or the alcoholic degree.



## 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.