



G R A N D   V I N   D E   B O U R G O G N E

*“We have established relationships based on loyalty and trust with our partner growers, some of whom we have been working with for several decades.”*



## Jean Bouchard L'Orangerie Chablis

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2018.
<b>Region</b>	Chablis, Burgundy, France.
<b>Grape Variety</b>	100% Chardonnay.
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

London Wine Competition – Bronze.



### Vineyards

The vineyards of Chablis are located in France's Yonne department, in the northern part of Burgundy. Brown limestone soil overlying Pernand and Argovian marl (middle Oxfordian and Jurassic limestone).

### Winemaking

Vinification takes place essentially in temperature-controlled tanks. The wine is aged on the lees for 6 to 8 months, which lends structure and roundness to the wine.

### Tasting Notes

Appearance: Beautiful straw yellow in colour with silver highlights.

Nose: Lovely minerality with delicate floral notes.

Palate: Starts off with flavours of crisp, fresh fruit. Harmonious structure and a mineral finish.

Serve with delicate seafood such as smoked salmon or oysters. This wine's minerality will also shine through when paired with poultry or veal in white sauce, as well as with certain goat's cheeses.





## Jean Bouchard Chablis Premier Cru

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2016.
<b>Region</b>	Chablis, Burgundy, France.
<b>Grape Variety</b>	100% Chardonnay.
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

London Wine Competition – Bronze.



### Vineyards

The vineyards of Chablis are located in France's Yonne department, in the northern part of Burgundy. The vines grow in Kimmeridgian calcareous clay on slopes with an average gradient (approximately 25%) and benefit primarily from eastern and south eastern exposure.

### Winemaking

Vinification takes place essentially in temperature-controlled tanks with some barrel ageing (a maximum of 10 to 15% new oak) so as to respect the expression of the terroir.

### Tasting Notes

Appearance: Beautiful straw yellow in colour with golden highlights.

Nose: Lovely minerality with delicate floral notes of rose and peony.

Palate: Gorgeous silky texture with an elegant, floral finish.

Pair with seafood such as scallops or white-fleshed fish such as monkfish, cod or hake as well as with asparagus or poultry in cream sauce.

Serve at Serve between 10 and 12°C to best appreciate this wine's freshness and minerality.



## Jean Bouchard Mâcon-Lugny Les Charmes Blanc France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2016.
<b>Region</b>	Mâcon-Lugny, France.
<b>Grape Variety</b>	100% Chardonnay.
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Vineyards

Located between the Côte Chalonnaise and the Rock of Solutré, the hills of the Mâconnais region stretch across approximately 40 kilometres and are bordered by the Saône and Grosne rivers in southern Burgundy. The soil is composed of marl and sandstone overlying limestone substratum, which tends to lend minerality to the wines from this appellation.

### Winemaking

Traditional vinification in temperature-controlled tanks at 20°C. Aged on the lees and stirred in oak barrels (25 to 30% new oak) for 12 to 14 months.

### Tasting Notes

Appearance: Brilliant pale yellow in colour with silvery highlights.

Nose: Redolent of peach, apricot, redcurrant and white blossom aromas with a touch of lemon..

Palate: Full-bodied on the palate with good depth and lovely length.

Serve with shellfish and crustaceans as well as white meats in cream or full-flavoured cheeses.



## Jean Bouchard Hautes-Côtes de Nuits Blanc France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2016.
<b>Region</b>	Hautes-Côtes de Nuits, France.
<b>Grape Variety</b>	100% Chardonnay.
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

London Wine Competition – Bronze.



### Vineyards

Overlooking the Gevrey-Chambertin slope and stretching to the Corton wood, the vineyards of the Hautes-Côtes are located on a plateau just above the famed Côte de Nuits, at an altitude of between 300 and 400 metres. Planted in calcareous clay soil, the orientation of the vineyards ranges from south to east, which gives the vines optimal exposure to the sun.

### Winemaking

Vinification takes place at 20°C in temperature-controlled tanks to preserve all of the freshness and aromas of this varietal. The wine is aged primarily in vats on the lees with stirring for 10 to 12 months, adding to the character of the wine.

### Tasting Notes

Appearance: Beautiful straw yellow in colour.

Nose: Very fresh, with predominant, fragrant minerality.

Palate: The palate reflects the nose well. Very harmonious, considerable finesse, precise flavours that leave a lovely sensation of freshness in the mouth.

Try this delightful wine with prepared fish such as monkfish medallions with dill or marinated filet of trout as well as with seafood such as sautéed prawns. Poultry, either grilled or in sauce, would also bring out all of this wine's flavours and aromas.





## Jean Bouchard Saint Veran

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2016.
<b>Region</b>	Saint Veran, France.
<b>Grape Variety</b>	100% Chardonnay.
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Vineyards

This appellation, composed of 480 ha of vineyards, is located in the Mâconnais region of southern Burgundy around Pouilly-Fuissé. The southern part of the appellation touches the Beaujolais. The vines flourish on steep, east-facing slopes primarily composed of limestone and limestone marls whose brown soil is shallow.

### Winemaking

Traditional vinification at 20°C in temperature-controlled tanks. The wine is aged on the lees and is stirred while it ages in oak barrels (25 to 30% new oak) for 12 to 14 months.

### Tasting Notes

Appearance: Beautiful, brilliant straw yellow in colour.

Nose: A fresh nose featuring vegetal notes of blackcurrant buds, a touch of acacia and oaky nuances.

Palate: Pleasing roundness and lovely structure with a long, slightly saline finish.

Excellent with shellfish, creamy chicken dishes and is well suited to nutty cheeses such as Comté, Beaufort and Swiss Gruyère as well as semi-dry goat's cheeses.



## Jean Bouchard Saint Aubin Blanc

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2013.
<b>Region</b>	Côte de Beaune, France.
<b>Grape Variety</b>	100% Chardonnay.
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

London Wine Competition – Gold.  
Decanter World Wine Awards – Bronze.



### Vineyards

The vineyards are adjacent to those of Meursault to the north and Chassagne-Montrachet to the south in the Côte de Beaune. The soil is calcareous clay-based and contains a considerable proportion of pebbles. The vines face east on gentle slopes and grow at altitudes of between 230 and 310m.

### Winemaking

Traditional vinification in temperature-controlled tanks at 20°C. Aged on the lees and stirred in oak barrels (25 to 30% new oak) for 12 to 14 months.

### Tasting Notes

**Appearance:** Beautiful pale yellow in colour with golden highlights.

**Nose:** Expressive nose with a mineral profile featuring nuances of flint. It also boasts ripe aromas of crystallised fruits and a hint of vanilla.

**Palate:** Soft and harmonious with a mineral profile revealing fruity notes and lasting flavours.

A perfect match for pike quenelles, cumin-scented carrot purée, white meats in cream sauce, scallops with citrus butter and slow-cooked leeks or filet of sole with cream sauce served over spinach.



## Jean Bouchard Santenay Blanc

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2015.
<b>Region</b>	Côte de Beaune, France.
<b>Grape Variety</b>	100% Chardonnay.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Vineyards

Located in the Côte d'Or department at the southern extremity of the Côte de Beaune, the 392 ha of Santenay's vines cover the lower slopes of the Mont-de-Sène, running 15 km in length. The vines grow on southeast-facing slopes in soil composed of brown limestone with fractionated subsoil dating back to the Middle and Lower Jurassic.

### Winemaking

Traditional vinification at 20°C in temperature-controlled tanks. The wine is aged on the lees and is stirred while it ages in oak barrels (25 to 30% new oak) for 12 to 14 months.

### Tasting Notes

Appearance: Brilliant straw yellow in colour.

Nose: The nose is redolent of white flowers (acacia) and opens on lemon and candied pineapple.

Palate: The aromas of elderberries and lily are completed by citrus fruits. Subtle notes of hazelnut and gingerbread assert the personality of this terroir wine.

This wine will pair perfectly with oily fish, white meat and cheese.





**Domaine Pascault Bourgogne Hautes-Côtes  
de Nuits Rouge**  
France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2015.
<b>Region</b>	Hautes-Côtes de Nuits , France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

London Wine Competition – Gold.



### Vineyards

Overlooking the Gevrey-Chambertin slope and extending to the wood of Corton, this estate's Hautes-Côtes de Nuits vineyards are located on the slopes to the west of the famed Côte de Nuits. The vines are planted in calcareous clay-based soil overlying Middle and Upper Jurassic limestone. Exposure ranges from south to east.

### Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 8 to 12 months ageing in oak barrels.

### Tasting Notes

Appearance: Lovely intense ruby red in colour.

Nose: Gorgeous berry profile with blackberry and blackcurrant nuances complemented by notes of venison and a touch of liquorice.

Palate: Delectable and soft on the palate, good smooth structure and body. Warm, spicy finish with notes of vanilla and liquorice.

A fine accompaniment to roasted or grilled meats such as rack of lamb served with scalloped potatoes, pork tenderloin with apricot and quince or game pâté. Soft, creamy cheeses such as Brie, Brillat-Savarin or Neufchâtel are well suited to this wine.



## Jean Bouchard Bourgogne Hautes-Côtes de Beaune Rouge

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2017.
<b>Region</b>	Hautes-Côtes de Beaune, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

International Wine Challenge – Bronze.  
Decanter World Wine Awards – Bronze.



### Vineyards

The vineyards of the Hautes Côtes de Beaune are located on a plateau above the famed Côte de Beaune, at an altitude of between 300 and 400 metres. The vines grow in calcareous clay soil (originating in the Jurassic period) and benefit from maximum exposure to the sun as the orientation of the slopes varies from south to east.

### Winemaking

Vinification takes place in temperature-controlled vats at 28-30°C with punching of the cap before being aged for 8 to 12 months in oak barrels.

### Tasting Notes

Appearance: Deep red tinged with ruby.

Nose: Features oaked aromas with predominant notes of red berries, opening up to nuances of mild spices.

Palate: Lovely structure with tannins that will express themselves nicely. Pure and pleasing flavours of red fruits, with a generous mouthfeel.

This wine is a perfect match for Burgundian cuisine: beef bourguignon, tripe and chitterling sausage in Chablis, cottage pie with pink peppercorns, or with a platter of assorted deli meats (Serrano ham, duck rillettes, dry sausages). For cheese, try it with Cantal or artisanal mountain cheeses.



## Jean Bouchard Mercurey Rouge

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2015/16.
<b>Region</b>	Côte Chalonnaise, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

London Wine Competition – Gold.



### Vineyards

Located at the heart of the Côte Chalonnaise, Mercurey is one of the largest viticultural appellations in Burgundy with its 650 ha of vineyards, 85 “village” appellations and 32 Premiers Crus. The exposure of Mercurey’s vineyards ranges from east to south and the stony brown soil is well drained and rich in clay, overlying hard Oxfordian limestone formations.

### Winemaking

Vinification takes place in stainless steel tanks with temperatures maintained at 20°C in order to preserve the freshness and fruitiness of the varietal. 20% of the cuvée was aged in 3-year-old oak barrels.

### Tasting Notes

Appearance: Beautiful deep ruby red in colour.

Nose: Is redolent of stone fruit, especially black cherry, with a touch of spice (nutmeg and black pepper).

Palate: Fairly full bodied, with black cherry, prune and roast meat flavours. Slightly toasted flavours on the finish with an elegant, mellow aftertaste.

This wine showcases nice cuts of beef such as a steak with béarnaise sauce, or braised or stewed lamb. It is equally at home with chicken or pork with prunes or sauté of turkey with paprika. As for cheese, it goes equally well with a creamy Brillat-Savarin as with a 12-month-old Comté.





## Jean Bouchard Fixin

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2015/16.
<b>Region</b>	Côtes de Nuits, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

London Wine Competition – Gold.  
International Wine Challenge – Silver.  
Decanter World Wine Awards – Bronze.



### Vineyards

Set in the Côte de Nuits, the vineyard is located between Dijon and Gevrey-Chambertin just south of the Marsannay appellation. The east/southeast-facing vines are planted in predominantly calcareous clay-based soil that contains white marl in areas.

### Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with at most 15% new oak.

### Tasting Notes

Appearance: Beautiful intense ruby red nuances.

Nose: Stands out for its smoky notes and aromas of redcurrant and cherry.

Palate: Lovely freshness with predominant flavours of red berries underpinned by notes of forest undergrowth and mushrooms. A balanced wine with focussed tannins. Mature and buttery.

This wine is a good match for braised beef, tagines, game and roast pork. Pair it with a chicken and olive tagine, wild boar stewed in red wine, as well as with full-flavoured cheeses such as Epoisses, Munster or a strong Cheddar.



## Jean Bouchard Savigny-Les-Beaune 1er Cru Les Peuillets France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2015.
<b>Region</b>	Côtes de Beaune, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Vineyards

Savigny-Les-Beaune is an old, typically Burgundian winegrowing village in the Côte de Beaune located a stone's throw north of Beaune. Overlying calcareous clay soil with hard limestone subsoil, the "Les Peuillets" single vineyard lies adjacent to the Beaune appellation, at an altitude of 250 metres on average.

### Winemaking

Traditional Burgundian vinification in open vats with long maceration and punching of the cap. Aged in oak barrels (25 to 30% new oak) for 14 to 16 months to lend structure and complexity to the wine.

### Tasting Notes

Appearance: Lovely ruby red colour with garnet highlights.

Nose: Exudes scents of red berries, vegetal notes such as blackcurrant buds and a touch of forest undergrowth.

Palate: Gorgeous substance with flavours revolving around black fruit with a touch of spice and ending on an oaky finish.

This is an ideal wine to serve with meat: grilled sirloin steak with chanterelle mushrooms, Dijon mustard-crusted veal chops and rotisserie roasted leg of lamb. When choosing cheeses, opt for mild varieties such as Brie de Meaux, Chaource or Neufchâtel.



## Jean Bouchard Beaune 1er Cru Les Aigrots France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2014.
<b>Region</b>	Côtes de Beaune, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Vineyards

The vineyards are located in Beaune, the historic capital of Burgundy wine, at the very heart of the Côte de Beaune, between Savigny-lès-Beaune to the north and Pommard to the south. Located at the foot of the slope, our plot of vines benefits from eastern/south eastern exposure and flourishes in brown soil, turned reddish due to erosion, which is predominantly limestone based.

### Winemaking

Vinification takes place in temperature-controlled conical oak vats for 20 to 28 days, with regular punching of the cap followed by 14 to 16 months ageing in oak barrels with at most 30% new oak.

### Tasting Notes

Appearance: Beautiful ruby red with cherry coloured tinges.

Nose: The nose offers subtle aromas of red berries, with spicy notes and a hint of forest undergrowth.

Palate: On the palate, the tannins are silky and contribute to this wine's length.

Try with beef tartar, lamb shoulder with confit tomato or poultry.  
In regards to cheese pair with, Le Langres or Livaro.





**Jean Bouchard Domaine de Vaux Pommard**  
France

JEAN BOUCHARD



## Key Information

<b>Vintage</b>	2011.
<b>Region</b>	Côtes de Beaune, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

## Vineyards

Located between Beaune and Volnay, Pommard is one of the most famous villages in the Côte de Beaune for its robust, tannic red wines. The vines are planted in brown limestone based soil dating back to the Bathonian Age.

## Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with 15% maximum new oak.

## Tasting Notes

Appearance: Gorgeous, brilliant ruby red in colour.

Nose: Soft, faintly smoky aromas of woodland mushroom with toasted nuances and animal notes.

Palate: Smooth, well-integrated tannins and delectable, lasting flavour. A very elegant wine.

Savour this fine appellation with red meats and game. Pork chops with porcini mushrooms and olives, caramelized spiced lamb shanks or haunch of wild boar. It is also a good match for most cheeses, including Délice de Bourgogne, Chaource or aged Comté.



## Jean Bouchard Gevrey Chambertin

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2013.
<b>Region</b>	Côtes de Nuits, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

London Wine Competition – Gold.



### Vineyards

A great Côte de Nuits appellation in terms of both surface area and fame, Gevrey-Chambertin is unique for the diversity of its terroirs, which are planted exclusively with Pinot Noir. The vines benefit from scree-covered marl and red silt-based topsoil from the plateau that overlies brown limestone calcic soil.

### Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with at most 15% new oak.

### Tasting Notes

**Appearance:** Endowed with beautiful, deep ruby red colour.

**Nose:** Predominantly fruit with aromas of black cherry and plums, with spice and musk overtones.

**Palate:** A harmonious, generous wine with delicate fruit flavours that finish on a more mineral note, with pepper and cinnamon spice.

Try this Gevrey-Chambertin with choice cuts of beef such as tenderloin or braised shoulder roast as well as with small game such as saddle of rabbit studded with bacon. Classic fine cheeses are also a good match; such as mature Cheddar, aged Comté, Vacherin Moat d'Or.



## Jean Bouchard Chambolle Musigny

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2013.
<b>Region</b>	Côtes de Nuits, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

London Wine Competition – Gold.



### Vineyards

Formerly dependent on the Cîteaux Abbey, the small village of Chambolle-Musigny is located at the heart of the Côte de Nuits, between Vougeot and Morey-Saint-Denis. The vineyard is located on the east and southeast-facing slopes of Chambolle-Musigny where the soil is brown limestone based.

### Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with a maximum of 15% new oak.

### Tasting Notes

Appearance: Attractive ruby red with cherry coloured highlights.

Nose: Gently toasted, savoury aromas with predominant red berry aromas and a delicate touch of spice (cinnamon, a hint of saffron).

Palate: This is a structured wine with soft, velvety mouthfeel, and subtle flavours of red fruits and lightly roasted meats.

Pair this wine with finely prepared choice cuts of red meat and mild cheeses. It would be perfect with leg of lamb with figs or beef tenderloin with caramelized red onions. As for cheeses, try it with perfectly ripened Reblochon or Brie de Meaux.





## Jean Bouchard Nuits St Georges Premier Cru

France

JEAN BOUCHARD



### Key Information

<b>Vintage</b>	2012.
<b>Region</b>	Côtes de Nuits, France.
<b>Grape Variety</b>	100% Pinot Noir.
<b>ABV</b>	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
<b>Allergens</b>	Contains sulphites. Suitable for vegetarians and vegans.

### Awards

London Wine Competition – Gold.



### Vineyards

The village of Nuits-Saint-Georges, famous for its hospice and for its vineyards, is located at the heart of the Côte de Nuits. The Premier Cru vineyards are divided between Nuits-Saint-Georges (100.5 ha) and Prémeaux-Prissey (42.2 ha). Brown limestone soil covers slopes with a Jurassic limestone base. The vines are planted on terraces.

### Winemaking

Aged in stainless steel to preserve the freshness and fruity flavours of the varietal and oak barrels (30 to 40% new oak) in our cellars for 8 to 12 months to lend structure and complexity to the wine.

### Tasting Notes

Appearance: Beautiful, brilliant deep ruby red in colour.

Nose: Fine and complex, starts off with delicate notes of oak followed by aromas of cherry and raspberry enhanced by a touch of bitter cocoa.

Palate: Lovely tannic texture offers pleasing mouthfeel. This smooth, delightful wine offers nice density. It has delicious savoury notes balanced with ripe prune, cherry and black fruit flavours.

This Premier Cru is easily matched with all types of red meats such as thyme-scented lamb shanks with olives, game such as haunch of venison with porcini mushrooms, or stir-fried vegetables. Perfect with mature cheese such as Brie, Cheddar, Comté or Naroilles.