



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

Vintage	2020/21
Region	Chablis, Burgundy, France.
Grape Variety	100% Chardonnay.
ABV	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
Allergens	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

Vintage	2020
Region	Chablis, Burgundy, France.
Grape Variety	100% Chardonnay.
ABV	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
Allergens	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 between 10 and 12°C to best appreciate this wine's freshness and minerality.



Jean Bouchard Mâcon-Lugny Lee Charmes Blanc

France

JEAN BOUCHARD



Key Information

Vintage	2020/21
Region	Mâcon-Lugny, France.
Grape Variety	100% Chardonnay.
ABV	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
Allergens	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 Saint Veran

France

JEAN BOUCHARD



Key Information

Vintage	2019
Region	Saint Veran, France.
Grape Variety	100% Chardonnay.
ABV	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass).
Allergens	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 Gevrey Chambertin

France

JEAN BOUCHARD



Key Information

Vintage	2018
Region	Côtes de Nuits, France.
Grape Variety	100% Pinot Noir.
ABV	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
Allergens	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 Beaune

France

JEAN BOUCHARD



Key Information

Vintage	2019
Region	Côtes de Beaune, France.
Grape Variety	100% Pinot Noir.
ABV	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
Allergens	Contains sulphites. Suitable for vegetarians.

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.

Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 14 to 16 months ageing in oak barrels with at most 15% new oak.

Tasting Notes

Appearance: Beautiful ruby red with cherry coloured tinges.

Nose: Aromas of fresh red berries - crushed raspberries and strawberries - along with toasted notes and a hint of liquorice.

Palate: Flavours of red berries as perceived on the first nose along with a silky texture and well-integrated tannins. The finish is intense with notes of spices.

Try with duck shepherds pie, stuffed pigeon and thyme-scented rack of lamb are all examples of dishes that would perfectly showcase the aromas and flavours of this delicate wine. As for cheese, a Brie de Meaux or a Cantal entre-deux would be just delicious.



Jean Bouchard Chablis 1er Cru Les Vaillons France

JEAN BOUCHARD



Key Information

Vintage	2019/20
Region	Chablis, Burgundy, France.
Grape Variety	100% Chardonnay.
ABV	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
Allergens	Contains sulphites. Suitable for vegetarians.

Vineyards

The vineyards of Chablis are located in France's Yonne department, in the northern part of Burgundy.

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: Brilliant straw yellow in colour.

Nose: Typical Kimmeridgian profile with briny notes, this wine is also redolent of vegetal notes and nuances of white blossoms.

Palate: Nice density and a lasting finish with floral notes of honeysuckle and acacia.

This wine goes well with all fish and seafood (scallops, grilled fish or fish cooked "en papillote") as well as with ethnic cuisines such as curries and tandoori dishes.



Jean Bouchard Aloxe-Corton

France

JEAN BOUCHARD



Key Information

Vintage	2020
Region	Côte de Beaune, France.
Grape Variety	100% Pinot Noir.
ABV	13% (9.8 units per 75cl bottle & 1.6 units per 125ml glass).
Allergens	Contains sulphites. Suitable for vegetarians.

Vineyards

Linking the Côte de Nuits and Côte de Beaune, Aloxe-Corton is a famed village at the northern extremity of the Côte de Beaune whose hill marks a dramatic change in the landscape. The vines grow in calcareous clay soil at the foot of the slope where they benefit from southeastern exposure.

Winemaking

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 14 to 16 months ageing in oak barrels with at most 15% new oak.

Tasting Notes

Appearance: Beautiful intense ruby red in colour.

Nose: Essentially black fruit aromas such as blackberry and blackcurrant with a touch of vanilla and toasted notes.

Palate: Endowed with soft tannic structure, the palate is reminiscent of the fruity aromas perceived on the first nose. This wine also boasts well-integrated oak and a slightly peppery finish.

Try this wine with game and nicely prepared superior cuts of red meat. It would be perfect with a beef fondue, haunch of venison, local Epoisses cheese and even some desserts prepared with bittersweet chocolate.