



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

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B U R G H O U N D . C O M[®]
THE ULTIMATE BURGUNDY REFERENCE

Winemaker Frédéric Weber is always a wealth of detail regarding the intricacies of the growing season and regarding the 2020 vintage, he explained that “bud break began super-early, which is to say on the 14th of April, which in all the years that I have been doing this I have never seen before. We did suffer some shatter after the flowering in chardonnay but not really in pinot. The summer was extremely hot and very, very dry and the signs of hydric stress were everywhere, in fact we started to see stem lignification by the end of July! There was, happily, not much disease pressure and véraison, which was disparate, was largely finished in most vineyards by the end of July as well. Remarkably, for the season as a whole, it was fully 1.7° C warmer than the long-term average, with about 200 ml less rainfall than average. While it's true that the north wind helped keep the nighttime temperatures cool, it had the associated negative effect of constantly drying everything out. Ultimately, we chose to begin picking the pinot on the 19th of August and the chardonnay on the 25th. There was a lot of sorting required to eliminate either wilted or sunburned fruit. There was evidence of the heat stress in the fruit because while there were excellent sugar maturities, and the stems were mostly lignified, but the seeds were still mostly green and super-tannic. Between the less than completely ripe seeds and the ultra-thick skins, we vinified quite softly. Moreover, we had to resist the temptation to extract more as many fermentations began almost immediately followed by a 12 to 15-day cuvaision. Yields for the pinot were in the 25 to 28 hl/ha range with a normal number of berries but with lots of shot berries and not much juice in them. This made for very high solid to liquid ratios, which is another reason why we chose to vinify cautiously. Yields were much better for the chardonnay though by no means high as they averaged 38 hl/ha, which is about normal for us. Potential alcohols were actually pretty reasonable considering the high warmth of the season as the pinot came in between 13 and 13.5% while the chardonnay was slightly higher at between 13.5 to 13.7%. The malos finished very early, in fact basically most wines were done by the end of November. Because there wasn't much potassium in the fruit, the tartaric acid didn't precipitate so we finished with excellent pHs when it would have been more intuitive to expect higher pHs given the growing season heat. This is to say that the reds averaged about 3.5, though interestingly, the Côte de Nuits was higher at 3.6 while the Côte de Beaune was more in the 3.4 to 3.5 range. To me these numbers are reflective of the fact that the Côte de Beaune suffered more hydric stress than the northern Côte and within the Côte de Beaune, Volnay and Beaune really baked. Moreover, the Côte de Nuits benefited from a bit more rainfall so overall, there was less hydric stress. The whites had classic pHs at between 3.2 and 3.25 and I firmly believe that 2020 is genuinely great vintage in white that reminds me of 2008 or 2014. I would add that while we did no bâtonnage (lees stirring) for the whites, we did roll the barrels for the first time in quite a while.” (Maisons & Domaines Henriot America, www.mdhamerica.com, NY, USA; John E. Fells and Sons, www.fells.co.uk, UK; Kerry Wines, www.kerrywines.com, Hong Kong).





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2020 Bourgogne Chardonnay

Ripe and fresh aromas include those of apple, poached pear and just sliced citrus. The nicely rich flavors possess good body and mid-palate concentration before concluding in a delicious if mildly fruity finish. This should drink well shortly after release. **(86-88)/2023+**

2020 Beaune (from Prévôles)

Here the nose is quite similar to the Bourgogne but with a bit more citrus influence and a dollop of wood. The rich and generously proportioned middle weight flavors possess good energy while offering solid depth and persistence on the bitter lemon-inflected finale. This will need to develop more depth to realize the upper end of my projected range. **(87-89)/2024+**

2020 Meursault Les Clous (from a massive 8.6 ha parcel)

Ripe aromas of hazelnut, pear and apple compote are trimmed in soft nuances of citrus and oak. There is excellent volume to the rich but vibrant medium weight flavors that exude evident minerality on the slightly more complex and youthfully austere finale that is noticeably firmer. This will need at least a couple of years. **(88-90)/2026+**

2020 Beaune du Château Premier Cru

(a blend of five 1ers totaling over 10 ha that include Tuvilains, Aigrots, Sur les Grèves Les Cras and Sizies).

More prominent wood can be found on the ripe aromas poached plum, citrus and a similar note of apple compote. On the palate the medium-bodied flavors are also quite rich and generous with good underlying tension on the agreeably dry finish. **(88-91)/2026+**

2020 Beaune Clos Saint-Landry Premier Cru (a 1.98 ha monopole)

A vaguely exotic nose reflects nose of white peach, apricot, orange peel and a pretty floral hint. The rich and relatively full-bodied flavors are also quite generous while displaying good verve on the youthfully austere and lemony finish. This is racier than it usually is and should repay a few years of keeping yet drink well early on. **(88-91)/2025+**

2020 Meursault Les Bouchères Premier Cru

Leesy reduction renders the nose difficult to assess and the leesy character is also on the palate of the elegant, detailed and lightly stony flavors that terminate in a mildly warm and youthfully austere finale. As the description confirms, this is awkward though my predicted range offers the benefit of the doubt that it will harmonize once it is in bottle. **(89-91)/2026+**

➡ 2020 Meursault Le Porusot Premier Cru

This is sufficiently reduced to blur the nuances of what appear to be ripe aromas. The dense, powerful and serious larger-scaled flavors possess plenty of sappy dry extract which helps to buffer both the very firm acid spine as well as a touch of tannin on the bitter lemon, austere and built-to-age finale. This is very Poruzots in character and should age accordingly. **(90-93)/2030+**

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➡ 2020 Meursault Les Gouttes d'Or Premier Cru

A very fresh mix evidences notes of ripe white orchard fruit, acacia blossom, citrus and a whiff of brioche. The middle weight and rich to the point of opulent flavors are not quite as dense but they are equally powerful, all wrapped in a moderately austere, intense and sneaky long finale. **(90-93)/2028+**

2020 Meursault Charmes Premier Cru (*from Charmes Dessous*)

Subtle but not invisible wood along with a touch of menthol frame the pretty blend of white peach, pear and acacia blossom. The succulent and concentrated medium-bodied flavors flash good power on the bitter lemon-inflected finish that offers solid persistence. This will need to develop better depth to realize the upper end of my projected range. **(90-92)/2027+**

➡ 2020 Meursault Genevrières Premier Cru

(*from an incredible 2.7 ha holding which makes Bouchard the largest owner*).

A ripe and naturally exotic nose features notes of Asian-style tea, anise, white peach and a whiff of fennel. The relatively generously proportioned medium weight flavors exude a subtle bead of minerality on the very dry and youthfully austere finish that also possesses a touch of bitter citrus character. Lovely juice and this is really quite classy. **(91-93)/2028+**

➡ 2020 Meursault Perrières Premier Cru (*from 2 separate parcels*)

An elegant, airy and cool nose reflects notes of mineral reduction, citrus confit, apple and anise wisps. The racy, intense and overtly mineral-driven flavors are not quite as dense, but they do offer excellent length on the slightly firmer and more austere finale. This is going to need a few years to flesh out as it's presently quite compact and tightly wound. **(91-93)/2030+**

2020 Corton-Charlemagne Grand Cru (*from a huge 3.65 ha plot in Le Corton*)

Discreet though easily perceptible wood influence is present on the aromas of green apple, lemon-lime, clove and a less obvious touch of mineral reduction. There is impressive mid-palate density to the bigger-bodied and more powerful flavors that also exude evident minerality on the very dry, balanced and moderately austere finale. While this too could use more depth, the potential aging curve of this wine is sufficiently extended that more complexity is almost a certainty. **(91-94)/2030+**

2020 Bâtard-Montrachet Grand Cru (*from Chassagne fruit that typically yields one barrel*).

More evident wood surrounds the combination of white peach, lychee, poached pear and apple compote. The lavishly rich full-bodied flavors possess only average density with reasonably good depth and persistence. While this youthfully austere effort is perfectly good, it's not truly distinguished. **(89-92)/2028+**

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2020 Chevalier-Montrachet Grand Cru (from a 2.54 ha parcel including La Cabotte).


Cool, pure and elegant aromas are comprised by notes of essence of green apple, a panoply of spice elements, mineral reduction and plenty of citrus nuances, all of which is trimmed in just enough wood to mention. The very rich, full-bodied and markedly powerful flavors coat the palate with dry extract while the firm acid spine preserves the excellent delineation on the austere and intense citrusy finale. This too would benefit from having better depth but that should reasonably occur with a few years of bottle aging. **(92-94)/2030+**

2020 Chevalier-Montrachet La Cabotte Grand Cru

(Bouchard has been separately vinifying this .21 ha parcel, which at one time was part of Montrachet, since 1992 though the first commercial release was not until 1997; Bouchard jokingly refers to this parcel as their "Montrachet du haute pente", or upper slope Montrachet). Not surprisingly, this is aromatically quite similar to the regular cuvée though here the wood treatment is a bit more prominent, indeed it is also present on the palate of the bigger, rich and borderline opulent flavors that possess even better density before culminating in a hugely long finish where the only nit is a touch of warmth. Again, this could use better depth but that should reasonably occur here as well. **(92-94)/2030+**

2020 Montrachet Grand Cru (from a .89 ha parcel on the Puligny side)

There is a touch of phenolic character to the markedly floral-suffused aromas of poached apple, pear, white peach, exotic tea and fennel. There is again excellent volume and mid-palate density to the caressing but impressively powerful big-bodied flavors that retain superb focused on the bone-dry, moderately austere and hugely long finish. Once again, more depth would be a plus, but more is almost certain to develop if this is allowed 5+ years of keeping. **(94-97)/2032+**

Note: Wines receiving a  symbol are particularly outstanding for their respective appellations and especially merit your attention; readers should note that grands crus stand on their own and never receive an arrow (which is a heart symbol in the database).