

THE 2017 VINTAGE IN CÔTE D'OR

A wonderful, generous vintage



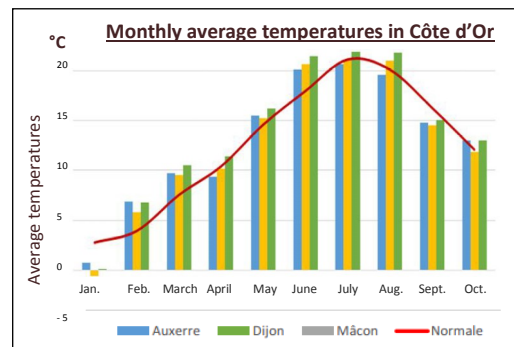
BOUCHARD PÈRE & FILS

FONDÉE EN 1731

I. Weather data

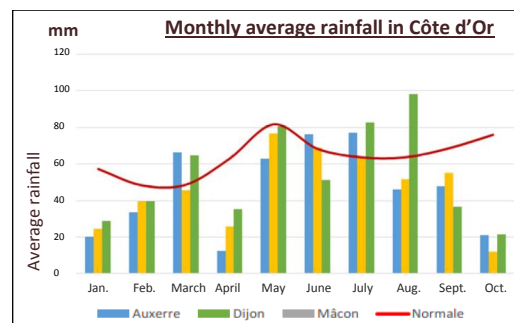
Temperatures

- ♦ January: 3 weeks of unusual sub-zero temperatures in January.
- ♦ February and March particularly mild, with temperatures generally 30% above seasonal norms.
- ♦ April: an exceptionally warm beginning of the month, followed by short periods of frost during the second fortnight in April, but with no impact.
- ♦ May and June: a return to mild weather, followed by warmer weather rising to a heatwave, with peaks of up to 38 °C at the end of June.
- ♦ July: wide temperature variations linked to interspersed stormy episodes.
- ♦ August: milder temperatures except during the final week, with heatwaves by day and by night.
- ♦ September: falling down of temperatures to about 20% below monthly average on September 1st, with the return to milder weather in the second fortnight of the month.



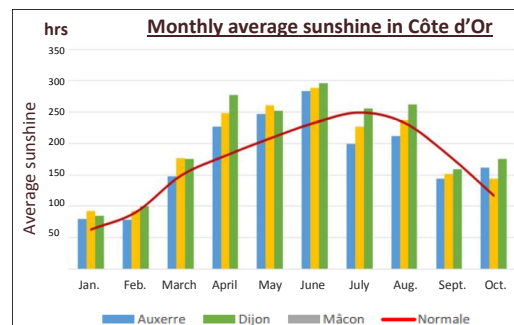
Recorded rainfall

- ♦ Dry winter and spring, with rainfall down by an average of 20%, especially in January and April.
- ♦ March: rainfall slightly higher than normal.
- ♦ Second quarter: a very dry April, May with low rainfall that was nonetheless close to seasonal averages, and a mixed bag in June.
- ♦ July and August: punctuated by rainstorms.
- ♦ September: more abundant rainfall giving more humid weather during the first fortnight, followed by a further period of below-average rainfall at the end of the year.
- ♦ Final round-up: rainfall down by 28% during the sprout year.



Sunshine

- ♦ A sunny spring, especially in April, with sunshine 15% above normal.
- ♦ Summer: July and September lower than normal, with a return to sunshine during the second fortnight in September.
- ♦ Final round-up: sunshine up by 12% relative to seasonal averages.





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II. Progression of the vegetative year on our estate

The winter cold had a beneficial effect, limiting the development of vine-related diseases and parasites. It also acted in a mechanical manner on the soil, breaking it up and thus making it easier to work. The particularly mild and sunny spring led to a swift return to the growing cycle and to a very early budburst (20 days earlier than in 2015). After a clear period of cooler weather at the end of April, a return to mild followed by warm weather led to prompt and even flowering from the end of May to the beginning of June. However, some rain caused a small amount of shot berries. Thereafter, the summer weather was a very mixed bag with wide temperature variations linked to storms in July. The end of June and the end of August were hot and dry to the point of being heatwave weather. Following those periods of aridity and drought stress, sporadic rainstorms appeared at the end of August, thus enabling the vines to resume their development and attain optimum maturity.

II. Harvesting, vinification and maturing

The harvests started on 4 September in autumnal weather conditions that combined humidity, a marked morning chill, and extensive cloud cover. 20 September saw the end of the harvest of superb grapes in excellent health. Only a slight amount of sifting was needed to sort out the fruits affected by the heatwave. Some showed signs of wilting, whilst others had remained pink because of blocked maturity. For the first time since 2011, this vintage has produced yields close to normal.

Red wines

The very ripe Pinot Noir grapes from Côte de Beaune were harvested from 4 September onwards, whereas we had to wait until 11 September for Côte de Nuits, and even later for Gevrey and the Grands Crus. That choice was rewarded by very good levels of maturity, excellent natural alcohol content of between 13° and 14°, skins that were thin yet firm, very ripe pips, and fine tannins. The stalks were well lignified at the base, so we decided to increase the proportion of full harvests: 15 to 20% in Côte de Beaune, and 25 to 40% in Côte de Nuits, in order to provide a little aromatic freshness to compensate for the yield's high level of maturity. After 4 to 5 days of cold maceration, vinification continued with a vatting period of 12 to 20 days, with cap-punching being done at the end of the vatting and in a parsimonious manner to avoid too high a level of extraction. Finally, malolactic fermentation was swift, all of it being completed by the end of March.

White wines

We had to wait until at least 7 September for the Chardonnay grapes to be harvested. The bunches of grapes were superb and very healthy, presenting well-gilded skins. However, their firmness required crushing before pressing. The juices were golden and perfumed, with natural alcohol content of between 12.5° and 14°. Moreover, the levels of tartaric acid and malic acid were both excellent and perfectly balanced. Alcoholic fermentation was largely carried out in stainless-steel tanks in order to control the temperature and keep it at 17 °C, as well as to maintain the aromatic freshness of the wines. Thereafter, malolactic fermentation was carried out in standard fashion in barrels, and ended at the beginning of April.



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IV. Our wines at the present time

All are currently being matured on their lees.

Red wines

Showing ruby colours, they develop expressive, rich bouquets of delicate floral notes, and flavours of small red fruits. The palate is finely balanced and reveals fine, silky tannins with a warm, spicy finish. The vintage has given rise to wines that are pleasant and delicate.

White wines

They display a very ripe profile that is close to the 2015 vintage, but with more freshness. Moreover, they stand out by the remarkable distinction between the terroirs, a detail that presages a very great vintage.