



Full of history and with fine flavour, this wine pays tribute to the General Counsellor, a major figure of the family, who devoted his life to the renown of the noble grapes of his home region. In his honour, the house is perpetuating the tradition of quality, elegance and prestige in selecting and making fine wines which marvellously express all the richness of the French terroirs.



History

P. Bouchard (1814-1898) represents the 5th generation of the family; he was a charismatic character who offered an international destiny to the House, but also to the entire region and its wines. He was a brilliant statesman, combative and restless defender of great causes, devoting his life to serve his region, his city and the wines. His commitment led him to found a viticultural school (that is still open today!) to perpetuate the tradition of passing on wine-growing techniques and skills to future generations. The Heritage du Conseiller range celebrates what we consider his legacy: the passion for the Chardonnay and Pinot Noir grapes, and the will enhance their natural qualities using our traditional know-how.

Varietal

100% Chardonnay.

Tasting notes

Colour: bright straw-coloured

Nose: generous and seductive with notes of nectarine and acacia

Mouth: elegant, round and well-balanced with flavours of exotic fruits and a long finale

Food and wine pairing

It should be an elegant companion to mixed salads, grilled meats, fish and shellfish.

Serving suggestions

Serve ideally between 11°C and 13°C / 52°-55°F

Ageing potential

Ready to drink in order to appreciate its intense aromas.

Origins

Chardonnay, the best known white grape variety in the world, shares its name with a tiny village in Burgundy. It is the only variety used in the best dry whites of this region and from Champagne.

The grapes for this wine were harvested in the Pays d'Oc where it has also enjoyed a huge success, thanks to the perfect adaptation of certain well-chosen vineyards to the cultivation of the variety. The soils are mostly clay limestone, the climate Mediterranean, with some oceanic influences.

This wine perfectly reflects our commitment towards the enhancement of varieties, and more specifically Pinot Noir and Chardonnay.

Winemaking

The grapes were harvested during the cool hours of the night to keep the typical freshness of Chardonnay. Each plot was vinified separately so that we respect their true nature, and get a finer and purer wine.

After the fermentation process, the wines were aged for 3 months on their fine lees in stainless steel tanks.