

THE VINTAGE 2013 IN CÔTE D'OR

A rare vintage



1 - Climate features

• Temperatures :

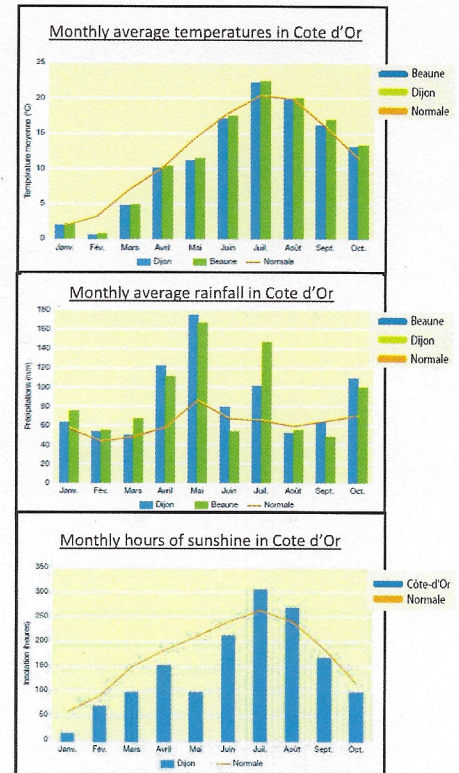
- First quarter colder than normal, with particularly low temperatures in February (-2.8°C on average).
- April : in line with average temperatures.
- May : particularly cool, with an average of over 3°C lower than seasonal values.
- June : slightly colder than normal.
- July : warmer (+ 1.7°C on average) because of a very hot spell between 15th and 27th.
- August and September : close to norms, with alternating periods of warm and cooler weather.
- October : + 1.2°C on average compared to normal.

• Rainfall :

- First quarter : slightly rainier than normal.
- Very wet spring, especially in April and May during which precipitation levels were twice as high as seasonal norms.
- July : heavy rainfall with the heaviest days being July 2nd, 18th, 28th and a fierce hailstorm on July 23rd (Cote de Beaune).
- August and September : quieter and slightly less rainy.
- October : very wet.
- 40% more rainfall from January to October than on average.

• Hours of sunshine :

- First six months of the year : on average 30% less sunshine than normal.
- July and August : + 20 % more sunshine than normal.
- September and October : less sunshine than normal.
- 10% less sunshine on average from January to October.



2 - Growing season

The very long and cold winter was followed by a cool and wet spring. Consequently bud-break started late, around April 23rd.

Cool and even cold temperatures in May slowed down flowering which started three weeks late on June 25th.

These climatic conditions unavoidably resulted in much « coulure » and berry shot which are quality signs but which considerably lowered the yields.

On July 23rd a raging hailstorm hit the Côte de Beaune, mainly Savigny-les-Beaune, Beaune, Pommard, Volnay and a part of Monthelie. This storm impacted the yields once again (from 20 to 40 % loss according to parcels). The berries which had been hit dried and fell, which did not affect the quality of the grapes.

Luckily July and August were glorious, sunny and hot. It has been several years since we had enjoyed such a beautiful weather. And this is really what saved the crop.

From the end of July we manually thinned the leaves out in our grands crus vineyards as well as in most of the premiers crus. Defoliation was of a greater or lesser degree depending on the location of each parcel and the amount of foliage around the bunches. This process allowed us to aerate the grapes and keep them in good health.

2013 was a late vintage, and as for any late vintage, final maturation took place in September, a month that is always less sunny than August. Thanks to defoliation the grapes enjoyed excellent exposure to the sun and reached optimum maturity while keeping very good levels of acidity.

The mildness and dampness of September led to a risk of rot which was however limited because clusters were loose and well aerated.



3 - Harvest, vinification and ageing

As in every year each year we took hundreds of samples in our vineyards to determine the ideal date for picking each parcel.

We started picking on September 30th in Côte de Beaune and finished on October 11th.

Considering the very disrupted climatic conditions, it was a major challenge to set the harvest for each parcel. Indeed we had to obtain the optimum ripeness while keeping the grapes healthy.

Our Domaine fruit was hand-picked in small shallow 13 kg containers to avoid crushing or bursting the berries. Although the grapes were generally healthy, they were systematically sorted on arrival at the winery.

Once again our grape growers were rewarded for their rigour and involvement as we obtained very healthy fruit.

Red wines :

The clusters were very loose with few but well concentrated berries.

After a shorter than normal prefermentary maceration (from 2 to 3 days), we carried out some quite long vatting in order to perfectly extract the colour and sweeten the acidity which was pretty high.

For all appellations we kept a large part of entire bunches because the stems were very mature and the grapes very loose. This enabled us to give more consistency and flesh to our wines.

At the end of the vatting process we did moderate pumping-over which were meant to condense and soften the tannins.

Malolactic fermentations lasted a long time and were completed, for some of them, by the end of July. Then we carried out a first racking and poured the wines on fine lees into oak barrels and stainless steel vats.

White wines :

The Chardonnay skins were thin. Consequently we limited the pressing time, gradually and softly increased pressure to maintain their delicacy.

After alcoholic fermentation the wines were showing both invigorating and straightforward citrus aromas and some rich notes of very ripe fruit. On the palate the acidity was well marked and perfectly integrated.

During winter, as usual, we turned the barrels. Malolactic fermentations started at the beginning of spring and finished at the end of July. Therefore they were later and longer than normal.

All our whites completed the 3-4 last months of ageing on fine lees in stainless steel vats, a process which retains freshness.

4 - Our wines at the moment

Red wines :

We started bottling our regional appellations in September and village appellations in November. The Premiers Crus and Grands Crus will be bottled in January and February.

At the moment our reds show great freshness, very expressive fruit and a strong expression of their terroir. They have enriched themselves a lot thanks to their ageing on fine lees.

White wines :

We began bottling our regional appellations in July and village appellations in August/September. The Premiers Crus and Grands Crus will be bottled before the end of the year.

At the moment our whites show outstanding aromatic purity with some citrus and flowery notes. On the palate they are characterized by great freshness, vividness and remarkable expression of their terroir of origin.

Updated on December 5th, 2014

THE VINTAGE 2014 IN CÔTE D'OR

A vintage worth keeping



1 - Climate features

• Temperatures :

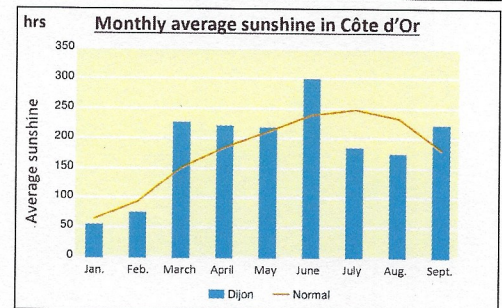
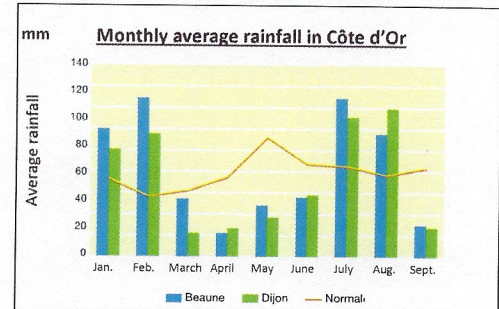
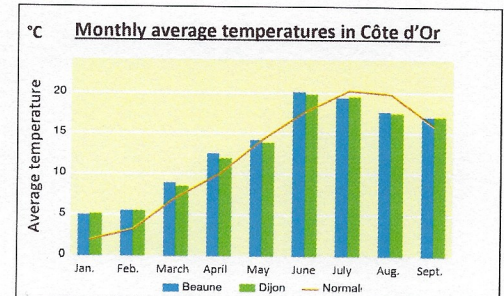
- First six months of the year : milder than normal, with average temperatures up by 1.6° C.
- July and August : cooler by an average of 1.9°C for the 2 month period.
- September : glorious weather with 0.8°C higher than normal.

• Rainfall :

- January and February : 30 % more rainfall on average for the 2 month period.
- Spring : particularly dry, from March to June, with a rainfall decreasing by 50% on average.
- July and August : very wet (+ 65% on average for the 2 month period).
- September : as dry as July and August had been rainy.

• Hours of sunshine :

- January and February : less sunshine than on average.
- Spring : very sunny with March 53% higher than normal.
- July and August : drop of 23%.
- September : glorious with third more than normal.
- 9% more sunshine on average from January to September.



2 - Growing season

On the one hand winter was very wet and on the other so exceptionally mild that budbreak was the earliest for the last 30 years. This mildness gave way to heat and drought which lasted until June. The phenomenon of drought was accentuated by the north north-East wind which blew in June.

Seamlessly flowering took place early as well, from May 30th under rather favourable climatic conditions, except slight 'couleur' due to a few colder nights.

This idyllic situation was abruptly reversed by the severe hail storm of June 28th and then followed by cool and rainy weather.

This climatic accident impacted yields in the Côte de Beaune for the third year in a row, particularly in Beaune, Pommard and Volnay.

However, rainfall during the first fortnight of July was beneficial to restart the vine's development and to fill out the berries. Veraison was first noticed on July 23rd.

Although the gloomy weather of summer 2014 slowed the gains of the glorious spring, nevertheless it helped maintain healthy grapes and high acidity levels thanks to the cool temperatures brought by the north wind.

Ripening was gradually achieved with the help of cool nights and sunny days which dominated the anticyclonic month of September.

Thanks to a mild winter, the 2014 vintage was the hottest in the past 100 years but this phenomenon went almost unnoticed due to the poor summer.

THE VINTAGE 2014 IN CÔTE D'OR



3 - Harvest, vinification and ageing

Because of the June 28th hail storm, yields proved to be among the lowest since 2003. But the maturity was excellent.

The weather being sunny and hot it was necessary to cool the crop as soon as it was brought into the winery, notably in the afternoons.

Red wines

Assessing when to start harvest was a great challenge due to the risk of deterioration in the fruit, with Pinot Noir skins being thin and fragile. Eventually, harvest started on 11 September and lasted 10 days.

As the stems were mature we kept a proportion of whole bunches to increase the freshness and fruit characteristics of our wines.

We also limited the maceration time to 12 days, and 15 days for grands crus considering the firmness of the tannins. Pigeages were gentle in order to get good colour without too much extraction.

After alcoholic fermentation, the reds were moved to oak casks on their lees, and malo-lactic fermentation spontaneously started at the beginning of winter then finished by the end of May.

The conditioning was carried out for villages by the end of 2015, then for the premiers crus in January 2016 and concluded with the grands crus in February 2016.

White wines

The Chardonnays, in turn, were picked from September 13th.

The grapes were of superb quality, both in terms of health and maturity. Acidity levels were high thanks to cool nights and lower temperatures during summer.

For the areas hit by hail we fully destemmed in order to avoid any vegetal aroma. As for the skins, which were fairly thick, we prolonged their time in the pressoir.

After alcoholic fermentation ended in November, malo-lactic fermentation started late in Spring and lasted for a long time.

The bottling started with the villages in October. Then the premiers crus were bottled in November. The conditioning of grands crus finally took place during the month of December.

4 - Our wines one year after harvest

Red wines

Wines from the Côte de Beaune are concentrated : they show a deep colour with notes of jammy red fruit. The palate is dense and the beautiful structure is made of fine and moreish tannins.

The Côte de Nuits Pinots show perfect maturity thanks to some good work in the vineyards which succeeded in limiting yields.

The wines are juicy and develop aromas of very fresh and crunchy black fruit. They are very well balanced in the mouth and structured with silky tannins.

White wines

The whites show a very nice expression. They are very open on the nose, their bouquet displaying citrus aromas. The palate is fresh on entry, full on the mid-palate and chiselled on the finish, promising a vintage worth keeping.

Updated on 10th March 2016

THE 2015 VINTAGE IN CÔTE D'OR

Intense heat, great balance and exceptional quality



1 - Climate features

Temperatures

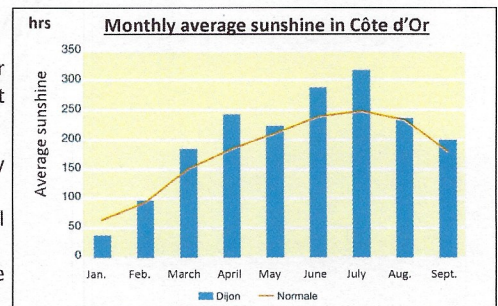
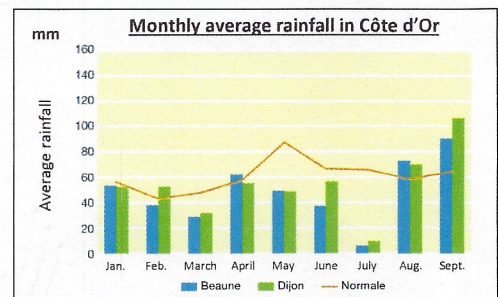
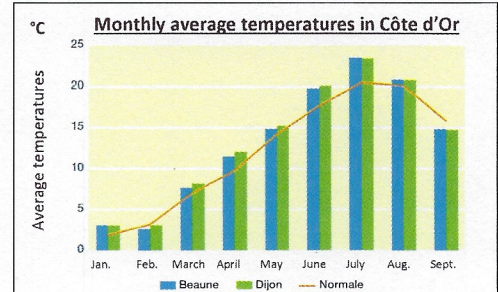
- ◆ Mild winter with only a few days of frost in February
- ◆ Hot spring and summer with + 3.4° C compared to normal July averages, temperatures rising above 37°C

Recorded rainfall

- ◆ Relatively little rain in winter
- ◆ Very dry spring and summer with a water shortage of nearly 90% in July
- ◆ August: a little rain, fairly concentrated at the end of the month
- ◆ Over the first 9 months of the year, the rain volume dropped by 20% compared to seasonal averages

Sunlight

- ◆ Overcast and cloudy winter
- ◆ Very sunny spring and summer (+ 25% compared to July averages)
- ◆ August: less than 20% decline compared to July during the rainy period
- ◆ At the end: on average more than 13% of sunlight from January to September



2 - The growing season on our Domaine

Once again this year revealed a fairly mild winter.

The budding, short and consistent, started from end of May to June 10 enjoying summer weather conditions which slowly evolved into a heat wave. Therefore some water stress became apparent despite the redeeming rainfall which came after the flowering and at the end of August.

Despite the scorch marks which could be spotted on leaves, we decided not to carry out any deleafing. This proved to be a wise and appropriate decision in such a sun-filled year.

The month of August had a little more rain and was less sunny which maintained a perfect level of acidity, allowing for ideal ripeness.

As for the high risk of powdery mildew appearing, it was caught right at the start of the vintage year and was immediately curbed leaving perfectly healthy vines.

3 - Harvest, vinification and ageing

The coulure and drought entailed a severe yield decrease.

The harvests started on September 2 for the Pinot Noir and Chardonnay, the latter being accelerated to keep the freshness of the grapes.

For the 2 grape varieties, no sorting was needed due to the fruits' excellent health.

Red wines

The Pinot Noir were very concentrated with thick skins and lots of anthocyanins. The seeds and stems were perfectly ripe with silky tannins so we chose to favor extraction by keeping between 15 and 25% of their stems for the Côte de Beaune and between 25 and 40% for the Côte de Nuits.

The excellent quality and ideal ripeness of the harvest was also revealed by the natural alcohol content between 13 and 14°. The vinification started with 4-5 days of cold maceration (between 10 and 12°C). Furthermore, the daily crushing was carried out over the first 8 eight days and then became less frequent.

After the alcoholic fermentation, the wines were transferred into vats where malolactic fermentation started shortly after, in November.

White wines

We waited until the beginning of September to obtain not only high-level sugar concentrations but also ripe and golden skins as well as perfectly-ripe seeds.

On the one hand, we cooled-down the juice. On the other hand, we decided to carry out a gentle pressing to limit the extraction of potassium. This was meant to maintain the acidity of the must. The juice extracted was incredible, very clear and golden-like.

The malolactic fermentation started shortly after and went smoothly, ending at the end of April for all the whites.

During the ageing, the barrels were rolled only once not to add excess richness content to already-mature wines.

THE 2015 VINTAGE IN CÔTE D'OR



4 - Our wines presently

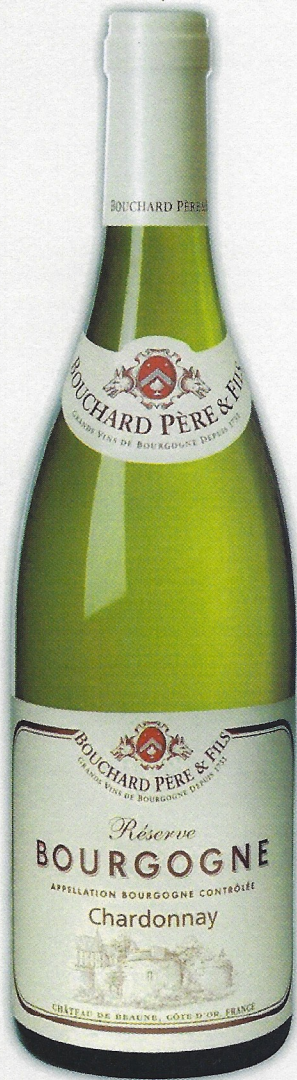
Red wines

They show an incredible colour and have a fruity aroma. Sweetness with soft and fine tannins sit wonderfully in the mouth.

White wines

They are still in barrels, on their lees and show a beautiful balance as they are rich, powerful, fruity as well.

Updated on June 30, 2016



BOURGOGNE Réserve - Chardonnay *Régionale / Burgundy*

Vineyards

This Bourgogne white is subject to a special selection of 100% Chardonnay grapes that come essentially from the Côte d'Or and the Côte Chalonnaise. A veritable initiation in the great white grape variety of Burgundy, it envelops its fruit with much elegance; a wine for pleasure to be savoured amongst friends from the aperitif onward.

Grape varieties: Chardonnay
Land: Limestone and clay
Appellation Area: 971 ha

Wine notes

Pale golden colour. Nose with notes of white flesh fruits (peach, pear). In mouth, it expresses its fruity flavours on a smooth structure.

Advice services

Food- wine suggestions: Snails - Seafood - Fried fish
Service: Between 10°C to 12°C
Aging potential: 3 to 5 years and more

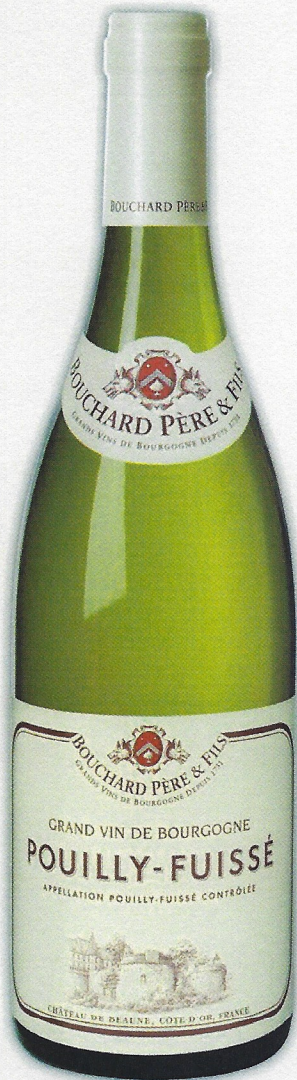
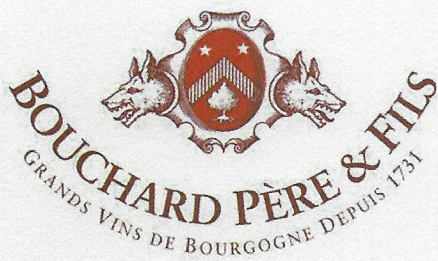
Know- how

Supplies: Purchases of musts and young wines are made through contracts with vine-growers, who make a commitment to respecting Bouchard Père & Fils' strict quality criteria. The House passes on all its expertise so that the grapes selection conforms to its requirements.

Vinification and maturing: For the white wines: depending on the profile of the vintage, fermentation and maturing for 7 to 8 months: 20% in barrels, 80% in stainless steel vats.

Aging wine: These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.





POUILLY- FUISSÉ

Village / Mâconnais

Vineyards

The star of the Mâcon appellations lies at the foot of the Solutré and Vergisson crags that rise into the sky like two immense bows of a ship. Pouilly- Fuissé not to be confused with Pouilly fumé which is a wine from the Loire - has become very famous throughout the world. Connoisseurs like its elegance and lively, silky texture.

Grape varieties: Chardonnay

Land: Limestone and marls

Appellation Area: 768,81 ha

Wine notes

Typical aromas, with fruit and floral notes. A very perfumed, silky and elegant wine. To be drunk preferably in its youth for its freshness.

Advice services

Food- wine suggestions: Freshwater fish - Shellfish of all kinds - Pâtés and terrines

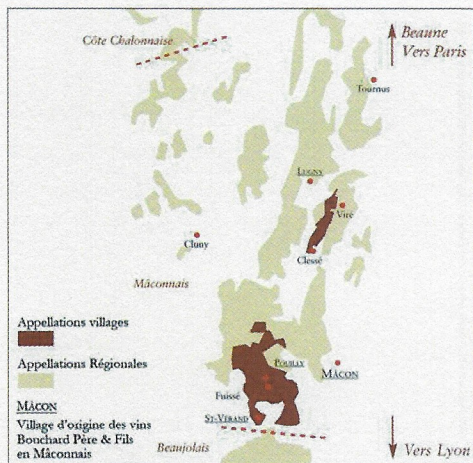
Service: Between 12°C to 14°C

Aging potential: 5 to 7 years and more

Know- how

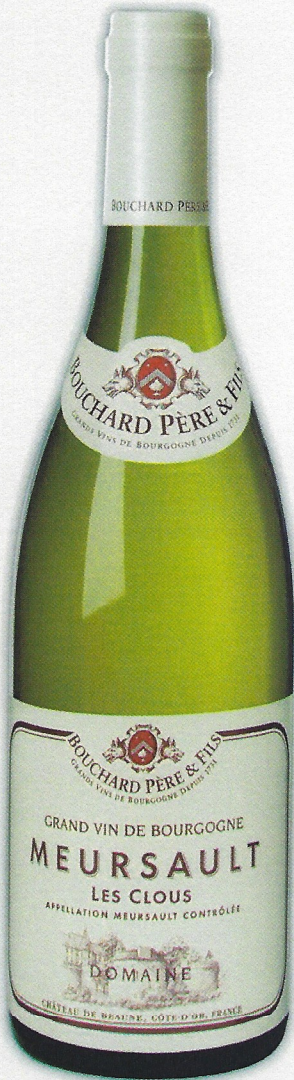
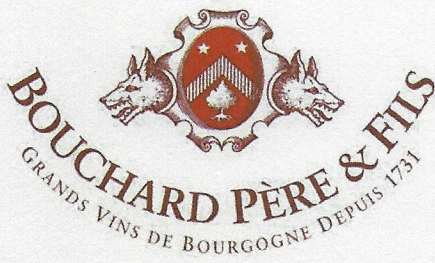
Supplies: Purchases of musts and young wines are made through contracts with vine-growers, who make a commitment to respecting Bouchard Père & Fils' strict quality criteria. The House passes on all its expertise so that the grapes selection conforms to its requirements.

Maturing: Depending on the profile of the vintage maturing for 8 to 9 months, with 10 to 15% in barrels, 85 to 90% in stainless steel vats.



Bouchard Père & Fils - Château de Beaune - 21200 Beaune - France

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MEURSAULT LES CLOUS

Village / Côte d'Or

Vineyards

On the "terroir" of Meursault, some of the vineyards classed as a village appellation are situated on marly ground, identical to the Corton- Charlemagne Grand Cru (only the topography and altitude are different). These vineyards of a quality equivalent to that of a Premier Cru deserve to be vinified separately. This is the case for vines from the terroir of Les Clous whose name apparently not too flattering comes in fact from a deformation of the word "Clos". The Bouchard Père et Fils estate owns 8.64 hectares here, i.e. almost half of the total area.

Grape varieties: Chardonnay

Exposition: East

Land: Table- land of calcareous marls on a hard platform

Appellation Area: 18,4 ha

Bouchard Père & Fils domain area: 8,64 ha

Wine notes

Intense bouquet of fruit and flowers. This wine is both subtle and very lively. Good ageing potential.

Advice services

Food- wine suggestions: Fish dishes in sauce, such as pike in white butter sauce and salmon with sorrel sauce

Service: Between 12°C to 14°C

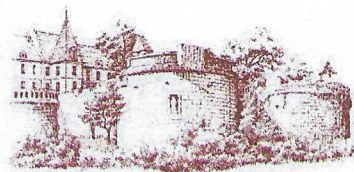
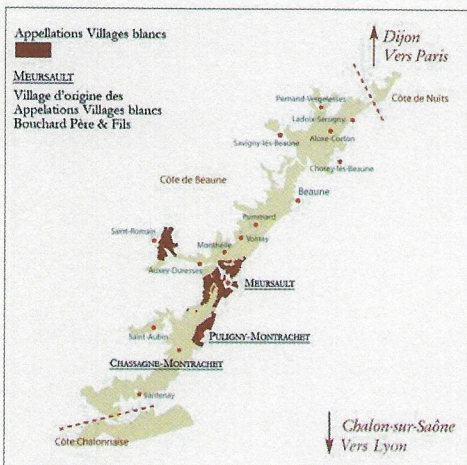
Ageing potential: 5 to 7 years and more

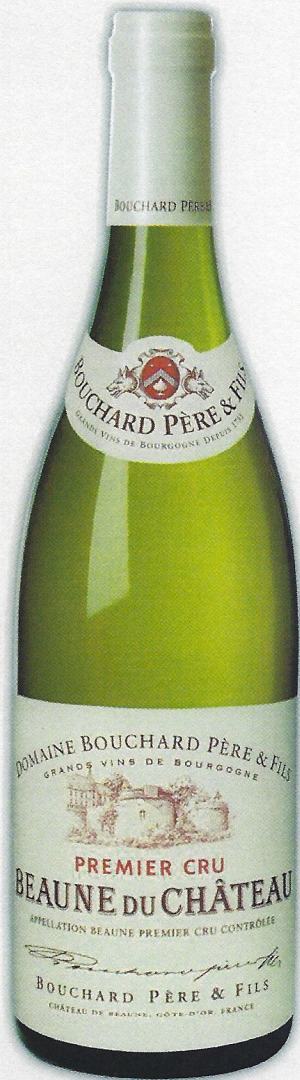
Know- how

Working the vines: This parcel is tended by a vine- grower who takes care of the vineyard up to the harvest. Working with the cycle of nature, he enables the terroir to fully express its nuances from vintage to vintage.

Vinification and maturing: Following hand picking in small cases and meticulous sorting of the grapes, pressing takes place in two phases: evacuation of the first juice, then pressing in two- hourly cycles. Depending on the profile of the vintage, maturing is carried out for 10 to 12 months in French oak barrels, with a proportion of new barrels that may be up to 15%.

Ageing wine: These wines enjoy the optimum ambient conditions in the cellars of the Bastions of the ancient Château de Beaune.





BEAUNE DU CHÂTEAU

Premier Cru / Côte d'Or

Vineyards

Bouchard Père et Fils has been producing the Beaune du Château cuvée, an exclusivity of the House, since 1907. A blend of several Premier Cru vineyards, vinified separately, this wine demonstrates the different facets of the terroir of Beaune. White Beaune du Château comes from 4 parcels of Beaune Premier Cru chosen for their complementary qualities: Aigrots, Tuvilains, Sizies and Sur les Grèves. The grapes from each "climat" are vinified separately before blending, in order to preserve the character of each "terroir".

Grape varieties: Chardonnay

Exposition: East

Land: Limestone, clay and marls with varying proportions according to each parcel

Bouchard Père & Fils domain area: 9,92 ha

Wine notes

Elegant bouquet of flowers and fruit underpinned by a light vanilla note. Perfumed on the palate and with subtle smoothness, it also reveals the elegance of the very rare Beaune white wines.

Advice services

Food- wine suggestions: Fine cooked meats - Meat pies - Warm pâté - Snails

Service: Between 12°C to 14°C

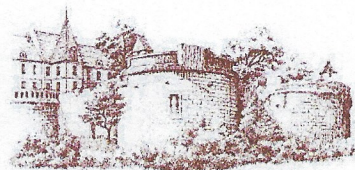
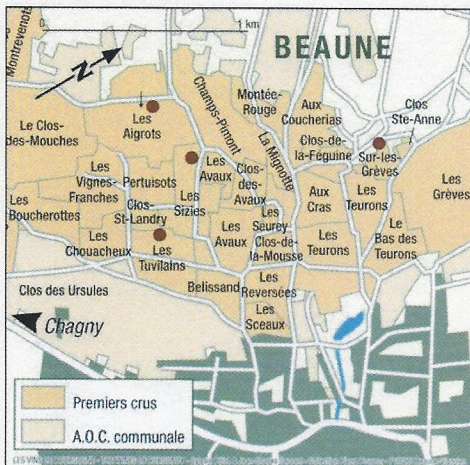
Aging potential: 5 years and more

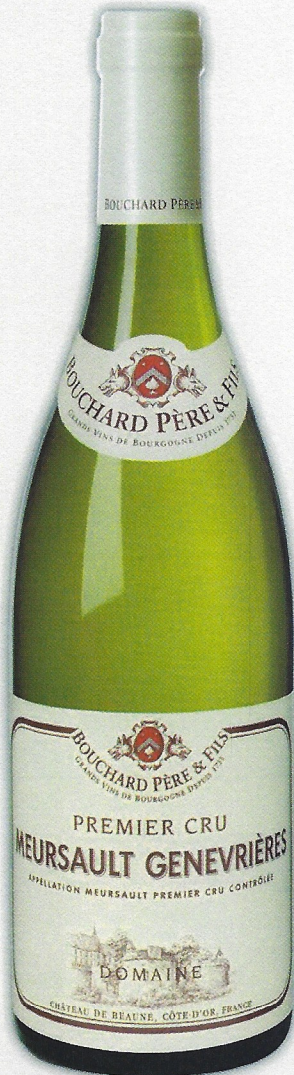
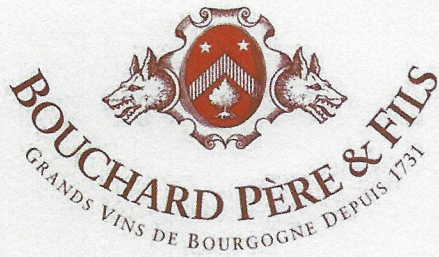
Know- how

Working the vines: This parcel is tended by a vine-grower who takes care of the vineyard up to the harvest. Working with the cycle of nature, he enables the terroir to fully express its nuances from vintage to vintage.

Vinification and maturing: Following hand picking in small cases and meticulous sorting of the grapes, pressing takes place in two phases: evacuation of the first juice, then pressing in two- hourly cycles. Depending on the profile of the vintage, maturing is carried out for 10 to 12 months in French oak barrels, with a proportion of new barrels that may be up to 15%.

Aging wine: The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.





MEURSAULT GENEVRIÈRES

Premier Cru / Côte d'Or

Vineyards

In olden days, the vineyards of this great Meursault must have been surrounded by junipers whose name has lived on. This prestigious appellation was classed as a "Tête de cuvée" as early as 1855 by Dr Lavalley in his renowned book "Histoire et Statistiques de la vigne et des Grand Vins de la Côte d'Or". At that time, the terms Premiers Crus and Grands Crus were not in use. Bouchard Père et Fils owns 2.65 hectares of Meursault Genevrières, often the first chardonnays to be harvested on the estate.

Grape varieties: Chardonnay

Exposition: East- Southeast

Land: Gravelly soil with clay and limestone, iron traces

Appellation Area: 16,48 ha

Bouchard Père & Fils domain area: 2,65 ha

Wine notes

Subtle, characteristic bouquet with an oaky note. Full yet refined, without the slightest heaviness and with the liveliness typical of Les Genevrières. A voluptuous wine. Good ageing potential.

Advice services

Food- wine suggestions: Fish dishes in sauce - Such as pike in white butter sauce - Salmon with sorrel sauce

Service: Between 12°C to 14°C

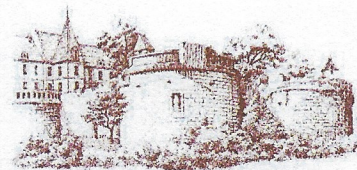
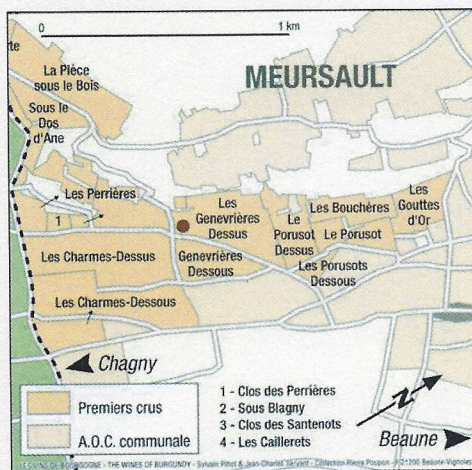
Ageing potential: 10 years and more

Know- how

Working the vines: This parcel is tended by a vine- grower who takes care of the vineyard up to the harvest. Working with the cycle of nature, he enables the terroir to fully express its nuances from vintage to vintage.

Vinification and maturing: Following hand picking in small cases and meticulous sorting of the grapes, pressing takes place in two phases: evacuation of the first juice, then pressing in two- hourly cycles. Depending on the profile of the vintage, maturing is carried out for 10 to 12 months in French oak barrels, with a proportion of new barrels that may be up to 15%.

Ageing wine: The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.



Bouchard Père & Fils - Château de Beaune - 21200 Beaune - France

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