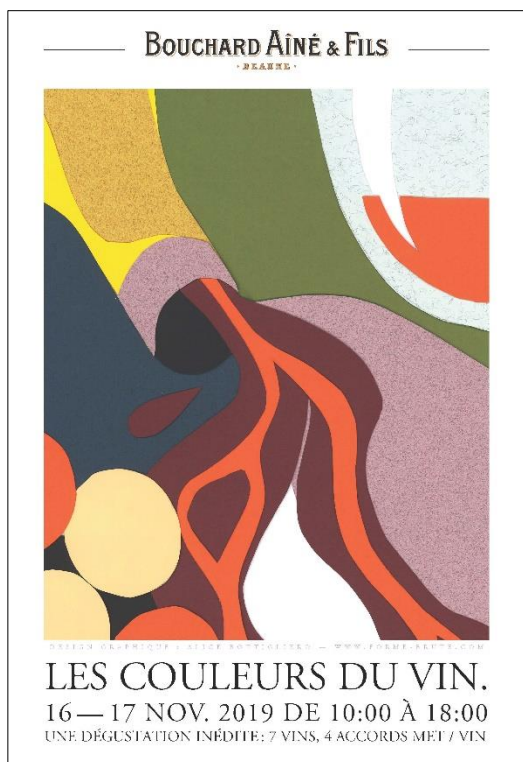


## A chromatic weekend tasting “The colors of wine”



Every fall since 2008, during the weekend of the Hospices de Beaune Wine Auction, Bouchard Aîné & Fils have invited guests to take a trip through the senses with a series of original food and wine combinations. This year's event takes place on 16 and 17 November.

This year, Bouchard Aîné & Fils is looking to the eyes; our first contact with a wine. Dazzle, clarity, intensity, and a palette of color are all offered up to delight our view, encouraging us to appreciate, remember, or imagine a flavor...

Through its poster of wine colors, Bouchard Aîné & Fils and its Tour of the Five Senses® illustrate 84 different nuances in six collections, shades of red and yellow illustrating different varieties and the evolution of wine over time.

The whites are arranged around the primary color yellow and Bouchard Aîné & Fils references, like a color chart: Auréoline for a young Chablis, Jaune de Mai for an Aligoté, Eclipse for a Crémant de Bourgogne, Jasmin for a Meursault, Blé Tendre for Savigny-lès-Beaune in the barrel, and Jaune Soleil for a more mature example.

The reds are more about warm magenta shades. Pensée for a young Bourgogne, Prune for an older one, Rubis for Fixin, or even Vermillon.

In order for this feast for the eyes to also be a feast for the appetite, Bouchard Aîné & Fils has developed a series of contrasting or complementary food and wine combinations offering an aromatic palette in shades of red and yellow. Seven wines and four dishes will be offered for this weekend tasting.

### All your senses will be highlighted for this high-flying tasting!

Crémant de Bourgogne Perle d'Or rosé 2014 Louis Bouillot  
& *gougères with red wine and cumin*

Savigny-lès-Beaune (white) 2018  
& *verrine of artichoke and crayfish mousse with coriander*

Meursault 2017  
& *smoked halibut on humus with a pumpkin seed sablé*

Savigny-lès-Beaune (white) in the barrel 2019

Fixin la Mazière 2018  
& *hunter's terrine*

Beaune Premier Cru Montrevenots *cuvée* Cyrot Chaudron Hospices de Beaune 2016  
& *beef ravioli*

Corton Maréchaudes 1996

### Booking is recommended

Online at [bouchard-aïne.fr](http://bouchard-aïne.fr) | by email to [magasin@bouchard-aïne.fr](mailto:magasin@bouchard-aïne.fr) | or by phone on +33 (0)3 80 24 06 66  
Early-bird rate (until 10 November) €40 | Full price €45 | Group rate (15+) €40.  
Free engraved glass and booklet with every admission