



PASCAL BOUCHARD
CHABLIS - FRANCE

Chablis 1^{er} Cru Beauroy, Organic wine

CLIMATE & TERROIR

100% Chardonnay

Vineyard of Chablis, located in the Yonne in the north of Burgundy.

Vines of hillsides facing south-east on the "Beauroy" climate. Deep clay-limestone soil, Kimmeridgian subsoil.

VINIFICATION & AGING

After pressing and settling, the musts are fermented in temperature-controlled stainless steel vats (75%) and in oak barrels (25%).

At the end of the fermentation, the aging continues on fine lees in the same containers for around 10 months. Before bottling, the two parts are assembled for final aging in stainless steel vats.

TASTING

The nose releases discreet aromas of fruit and citrus. The oak adds complexity to a mineral finish. The attack is straightforward with good acidity. Fine and elegant with a good length.

SERVICE & CELLARING

This wine can be enjoyed with a dish of prawns or langoustines or even a fish terrine.

Serve between 10 and 12 ° C

This wine will keep for 3 to 6 years.



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