



**PASCAL BOUCHARD**  
CHABLIS - FRANCE

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## **Chablis 1<sup>er</sup> Cru Fourchaume, Organic wine**

### CLIMATE & TERROIR

100% Chardonnay

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

Vineyards on hillsides and plateaus. Deep clay-limestone soil, aerated Kimmeridgian subsoil.

### VINIFICATION & AGING

After pressing and settling, the musts are fermented in temperature-controlled stainless steel vats.

At the end of the malo-lactic fermentation, ageing mainly in vats for 8 to 10 months. 30% are aged in oak barrels.

### TASTING

Beautiful shiny straw yellow color

The nose is finesse with aromas of white-fleshed fruits. The discreet and melted woodiness brings a beautiful complexity reinforced by the minerality.

After a frank attack with good acidity, the palate is ample with fat, structure and good persistence.

This reminds us that Fourchaume is next to the Grands Crus of Chablis.

### SERVICE & CELLARING

This wine is ideal with fish or white meat in sauce.

Serve between 10 and 12 ° C

This wine will keep for up to 5 years.



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