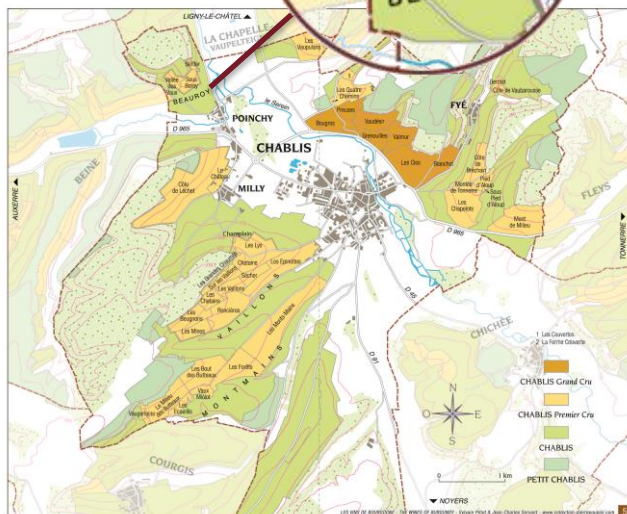
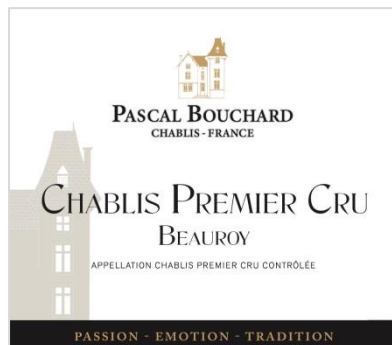




PASCAL BOUCHARD

CHABLIS - FRANCE



CHABLIS PREMIER CRU "BEAUROY"

VINEYARD AND TERROIR

100% Chardonnay

The vines grow on a southeast-facing slope in the "Beauroy" vineyard. The calcareous clay soil is deep with Kimmeridgian subsoil.

VINIFICATION AND AGEING

After the grapes have been pressed and the juice settled, the musts are fermented in temperature-controlled stainless steel tanks (75 %) and oak barrels (25 %).

Once fermentation is complete, the wine is aged on fine lees in the same containers for approximately 10 months. Before being bottled, the wines are blended to finish their ageing in stainless steel tanks.

TASTING NOTES

The nose exudes discrete aromas of fruit and citrus. A hint of oak lends complexity on the mineral finish. Starts off bold on the palate with pleasing acidity. Fine and elegant with lovely length.

SERVING

This wine may be enjoyed with prawns, scampi or a fish terrine.

Serve between 10 and 12°C.

May be cellared for 3 to 6 years.

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