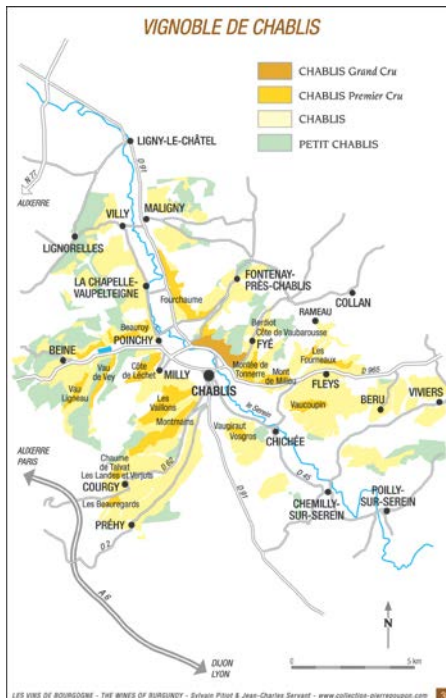
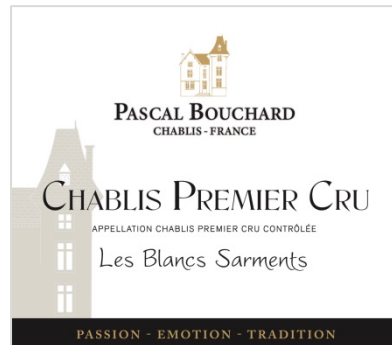




PASCAL BOUCHARD

CHABLIS - FRANCE



CHABLIS PREMIER CRU “BLANCS SARMENTS”

VINEYARD AND TERROIR

100% Chardonnay

The Chablis vineyards, located in northern Burgundy's Yonne department.

The vines grow on slopes, with a southern exposure. The calcareous clay soil is deep with Kimmeridgian subsoil.

VINIFICATION AND AGEING

After the grapes are pressed and the juices settled, the musts are fermented in temperature-controlled stainless steel tanks.

Aged in tanks for 8 to 10 months on fine lees to lend length and complexity to this Chablis Premier Cru.

TASTING NOTES

The nose is redolent of fruit and citrus aromas. Ageing on the lees lends both complexity and minerality.

Starts off bold on the palate, boasting pleasing acidity. This is a fine, elegant wine endowed with lovely length.

SERVING

This wine is ideal with a seafood platter or a fish terrine. It would also be a fine match for white meats in sauce.

Serve between 10 and 12°C.

This wine may be cellared for 3 to 6 years.

Pascal Bouchard sas – Parc des Lys – 89800 Chablis

Tel : +33 3 86 42 18 64 Fax : +33 3 86 42 48 11

www.pascalbouchard.com