



# PASCAL BOUCHARD

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CHABLIS PREMIER CRU  
FOURCHAUME

APPELLATION CHABLIS PREMIER CRU CONTRÔLÉE

*Les Vieilles Vignes*

## CHABLIS PREMIER CRU “FOURCHAUME”, LES VIEILLES VIGNES

- 100% Chardonnay

*The Fourchaume Premier Cru vineyard lies on a slope that benefits from southwestern exposure, protecting it from the North wind. It is undoubtedly the most renowned of the Chablis Premier Crus, and certainly the most powerful. Its complexity and richness make it an excellent wine for laying down.*

### VINEYARD AND TERROIR

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

The vines in the “Fourchaume” vineyard are planted on southwest-facing slopes. Deep calcareous clay soil 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 (70%) and oak barrels (30%).

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 before undergoing a final ageing period in stainless steel tanks.

### TASTING NOTES

The first nose exudes aromas of fruit. With exposure to air, toasted, buttery notes surface due to the wine's oak barrel ageing and give way to a mineral finish. Starts off bold and round on the palate, boasting solid structure and good length.

### SERVING

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

Serve at 10-12°C.

It may be cellared for up to 5 or 7 years.

