



# PASCAL BOUCHARD

CHABLIS - FRANCE



## CHABLIS PREMIER CRU "FOURCHAUME"

### VINEYARD AND TERROIR

100% Chardonnay

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

The vines grown on southwest-facing slopes in the "Fourchaume" vineyard. The deep, calcareous clay soil features 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 wines are aged on fine lees in the same recipients for approximately 10 months. Before being bottled, they are blended and undergo a final period of ageing in stainless steel tanks.

### TASTING NOTES

The nose is all finesse, featuring aromas of white-fleshed fruit. A discrete, well-integrated hint of oak lends complexity that is further reinforced by this wine's minerality.

The palate starts off bold, boasting pleasing acidity, followed by sensations of roundness and richness with lovely structure and length.

This reminds us that Fourchaume lies adjacent to the Grand Crus of Chablis.

### SERVING

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

Serve between 10 and 12°C.

This wine may be cellared for up to 5 years.



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