



PASCAL BOUCHARD

CHABLIS - FRANCE



CHABLIS, PREMIER CRU “MONT DE MILIEU”, LES VIEILLES VIGNES

- 100% Chardonnay

The name of the vineyard “Mont de Milieu” (mountain in the middle) refers to the specificity of this hill, whose centre used to mark the border between Chablis (earldom of Champagne) and on the other side, the village of Fleys (dukedom of Burgundy). This is a prestigious Premier Cru from the right bank of the river that is all finesse and elegance.

VINEYARD AND TERROIR

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

The soil is composed of calcareous clay with Kimmeridgian subsoil. The vineyard benefits from full southern exposure meaning that the vines receive optimal sunshine.

VINIFICATION AND AGEING

After the grapes are pressed and the juices settled, the musts are fermented in oak barrels that are 3 to 5 years old in order to preserve all of the minerality that the terroir lends to the wine.

Ageing: 10 months in barrels followed by a final 2 months in stainless steel tanks (100%) on fine lees.

TASTING NOTES

Fine, delicate nose. The oak imparts toasted, buttery notes that give way to pronounced minerality.

The sensations on the palate start off soft showcasing this wine’s body and substance, supported by the oak.

SERVING

This wine is an ideal match for white meats served with a sauce, as well as fish and soft cheeses (goat’s milk, blue, etc.).

Serve between 10 and 12°C.

This wine may be cellared for 3 to 6 years.

