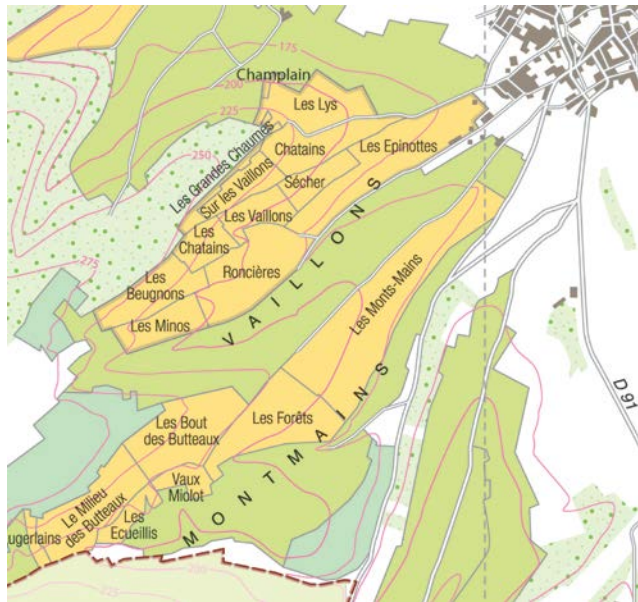




# PASCAL BOUCHARD

CHABLIS - FRANCE

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CHABLIS PREMIER CRU  
MONTMAINS  
APPELLATION CHABLIS PREMIER CRU CONTRÔLÉE  
*Les Vieilles Vignes*



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

- 100% Chardonnay

*Montmains, a Premier Cru from the left bank of the Serein River, expresses itself through the combination of minerality, fruit and freshness, and shows off its fullness even when young. Montmains is the medium-sized hill that is located at an intermediary altitude between two higher slopes.*

### VINEYARD AND TERROIR

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

The vines are planted on slopes and plateaus. The deep soil is composed of calcareous clay 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

Remarkably expressive nose redolent of citrus fruit with notes of vanilla and brioche.

After a first sensation of roundness and balance, this Chablis Premier Cru reveals all of its richness, body and length on the palate.

### SERVING

This wine is ideal with fish or white meat served with a sauce.

Serve between 10 and 12°C.

May be cellared for up to 5 years.