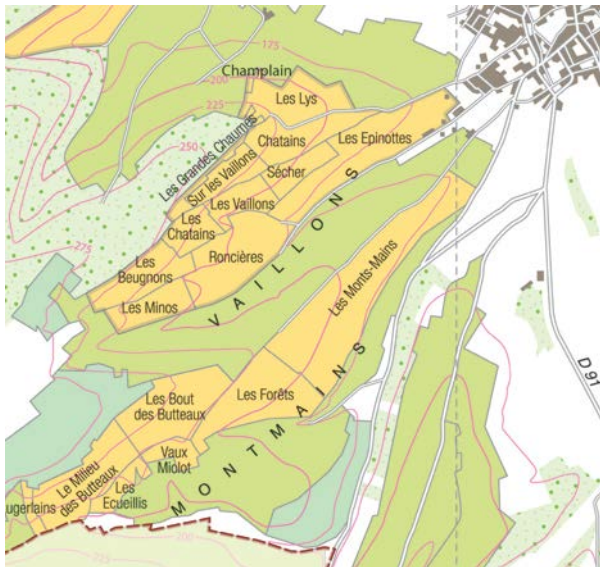
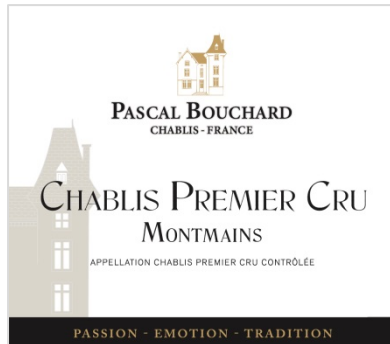




# PASCAL BOUCHARD

CHABLIS - FRANCE



## CHABLIS PREMIER CRU "MONTMAINS"

### VINEYARD AND TERROIR

100% Chardonnay

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

The vines grow on southeast-facing slopes in the "Montmains" vineyard. The calcareous clay soil is deep and overlies Kimmeridgian subsoil.

### VINIFICATION AND AGEING

After the grapes are pressed and the juices settled, the musts are fermented in temperature-controlled stainless steel tanks (80%) and oak barrels (20%).

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

A highly expressive nose exudes scents of citrus underpinned by notes of brioche.

This Chablis Premier Cru starts off round and balanced and goes on to reveal all of its fullness and length on the palate.

### SERVING

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

Serve between 10 and 12°C.

May be cellared for up to 5 years.

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