



# PASCAL BOUCHARD

CHABLIS - FRANCE

## CHABLIS PREMIER CRU "VAU DE VEY", ORGANIC WINE



- 100% Chardonnay

*"Vau de Vey" is located on the left bank of the Serein River. "Vey", meaning "valley" comes from the Latin word "vadum", meaning a damp, marshy place. The stream that runs through here once flooded the entrance to the valley.*

### VINEYARD AND TERROIR

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

The slope is steep and the deep soil is composed of calcareous clay with Kimmeridgian subsoil. This plot yields Chablis wines that express remarkable finesse.

### 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.

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 is evocative of wild field mushrooms. With exposure to air, buttery notes of brioche give way to a mineral finish. Starts off round and rich on the palate, revealing its pleasing structure and impressive length.

### SERVING

This wine is ideal paired with fish that is grilled or served in a sauce, poultry, or white meats.

Serve between 10 and 12°C.

May be cellared for 3 to 6 years.

