



PASCAL BOUCHARD

CHABLIS - FRANCE

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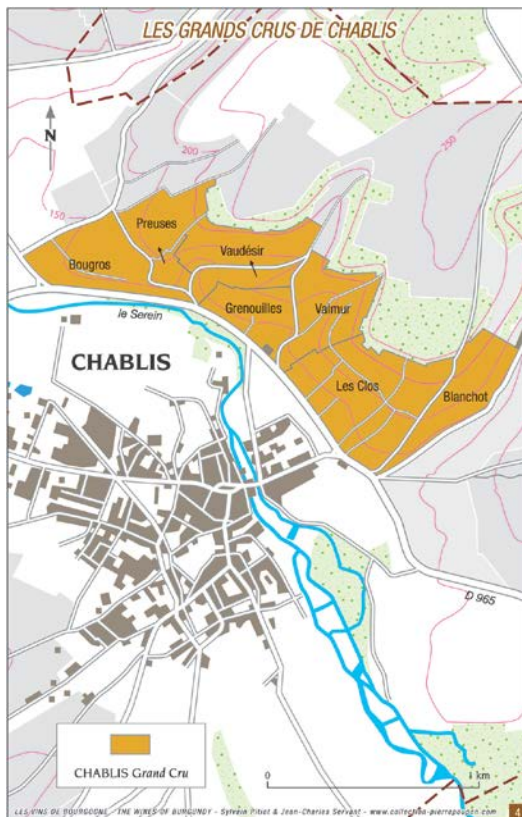
CHABLIS - FRANCE

CHABLIS GRAND CRU

LES BLANCHOTS

APPELLATION CHABLIS GRAND CRU CONTRÔLÉE

Les Vieilles Vignes



CHABLIS GRAND CRU “LES BLANCHOTS”, LES VIEILLES VIGNES

- 100% Chardonnay
- Vineyard surface area: 13.08 ha
- Maximum authorized yield: 54 hl/ha

The Les Blanchots vineyard's calcareous clay soil containing bluish clay, along with the essentially morning exposure to the sun the vines receive give this wine its unique typicity, with a predominantly floral profile and remarkable finesse.

VINEYARD AND TERROIR

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

The vines are planted on extremely steep southeast-facing slopes where the Kimmeridgian calcareous clay soil contains bluish clay formations.

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 the minerality and finesse that is characteristic of this terroir.

The wine is aged for 12 months in oak barrels, followed by a final 2 months of ageing in stainless steel tanks (100%) on fine lees.

TASTING NOTES

The nose features a bouquet with a dominant white flower profile (lily, rose).

Full-bodied and generous on the palate boasting remarkable harmony and an extremely mineral finish with a hint of salinity and smoke (flint, pencil lead).

SERVING

The mineral purity of this wine makes it a fine match for seafood, fine cuts of grilled or stewed white meats. It also pairs very well with fresh cheeses.

Serve between 11 and 13°C.

This Grand Cru may be enjoyed while young or cellared for up to a dozen years to allow it to develop notes of honey and wild field mushroom.