



**PASCAL BOUCHARD**  
CHABLIS - FRANCE

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**CHABLIS GRAND CRU**  
**LES CLOS**  
APPELLATION CHABLIS GRAND CRU CONTRÔLÉE

*Les Vieilles Vignes*

## CHABLIS GRAND CRU "LES CLOS", LES VIEILLES VIGNES

- 100% Chardonnay
- Surface area: 27.11 ha
- Maximum authorized yield: 54 hl/ha

*Our Les Clos Grand Cru embodies the most renowned expression of Chablis wines. As the historic cradle of this viticultural area, this legendary slope produces great wines that are best enjoyed after having spent several years in the cellar.*

### VINEYARD AND TERROIR

The vineyards of Chablis are located in northern Burgundy's Yonne department. With southwestern exposure, the Les Clos vineyard overlooks the town of Chablis. Here, the soil is composed of deep, very white clay formations that overlie a distinctive limestone compression.

### VINIFICATION AND AGEING

After the grapes are pressed and the juices settled, the musts are fermented in oak barrels that are 2 to 5 years old in order to preserve the minerality 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

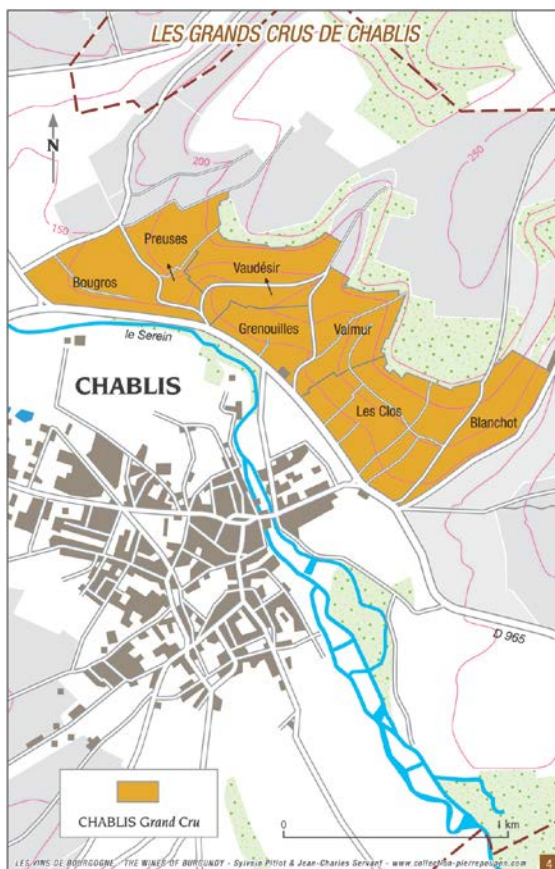
An elegant, purebred Grand Cru, with aromas and flavours of citrus fruit imbued with discrete notes due to its specific ageing. A truly great wine that requires time to fully express itself and be understood.

### SERVING

This classy, complex wine will take *foie gras* to new heights (an unknown yet marvellous match), cooked oysters or free-range capon served with truffle-scented mashed potatoes.

Serve between 10 and 12°C.

It may be cellared for between 5 and 10 years or more, depending on the vintage and on personal taste.



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