



PASCAL BOUCHARD

CHABLIS - FRANCE

CHABLIS GRAND CRU “VAUDÉSIRS”, LES VIEILLES VIGNES

- 100% Chardonnay
- Vineyard surface area: 16.23 ha
- Maximum authorized yield: 54 hl/ha

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CHABLIS GRAND CRU

VAUDÉSIRS

APPELLATION CHABLIS GRAND CRU CONTRÔLÉE

Les Vieilles Vignes

“Vaudésirs” is a charming, feminine Grand Cru. Its roundness and mineral profile allow it to be enjoyed when young.

VINEYARD AND TERROIR

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

“Vaudésirs” is nestled in a micro-valley, meaning that each slope benefits from different exposure to the sun. The soil is clayey with Kimmeridgian subsoil.

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.

Ageing: 12 months in oak barrels, followed by a final 2 months of ageing in stainless steel tanks (100%) on fine lees.

TASTING NOTES

A feminine touch, a charming aspect with pleasing minerality, toasted, oaky notes, suppleness and remarkable ageing potential.

SERVING

Perfect with grilled lobster or baked turbot.

Serve chilled, between 8 and 10°C.

This wine may be cellared for 4 to 10 years, or even longer depending on the vintage.

