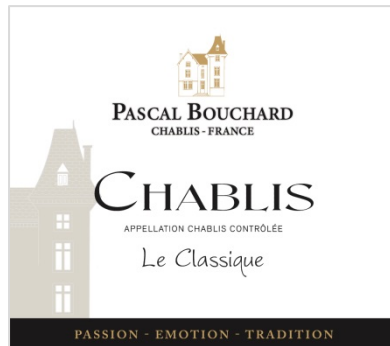




# PASCAL BOUCHARD

CHABLIS - FRANCE



## CHABLIS “LE CLASSIQUE”

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### VINEYARD AND TERROIR

100% Chardonnay

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

The vines grow both on slopes and on the plain. Calcareous clay soil with Kimmeridgian subsoil.

### VINIFICATION AND AGEING

After the grapes are pressed and the juices settled, the musts are fermented in temperature-controlled stainless steel tanks.

Ageing continues on fine lees for 8 to 10 months in order to lend the wine structure, roundness and complex aromas and flavours.

### TASTING NOTES

The nose is highly expressive and open, exuding fruity aromas (citrus) and saline notes evocative of sea air, giving way to a mineral finish.

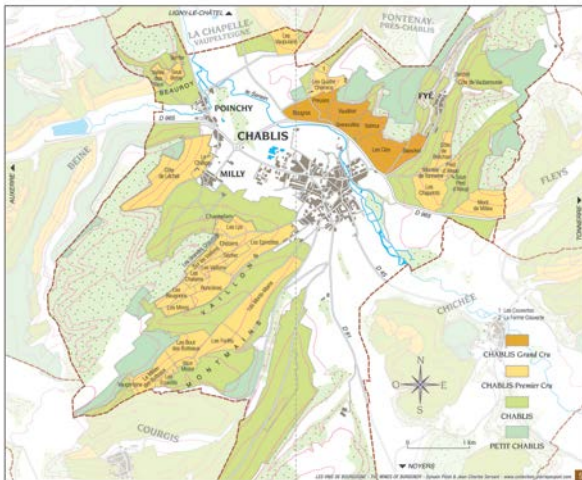
Starts off bold and lively on the palate. The finish showcases this wine’s minerality and harmonious structure.

### SERVING

This wine may be enjoyed in its youth as a perfect match for a seafood platter, a fish terrine or fish served with a sauce. Poultry dishes will also showcase all of its richness.

Serve between 10 and 12°C.

Enjoy within 3-4 years.



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