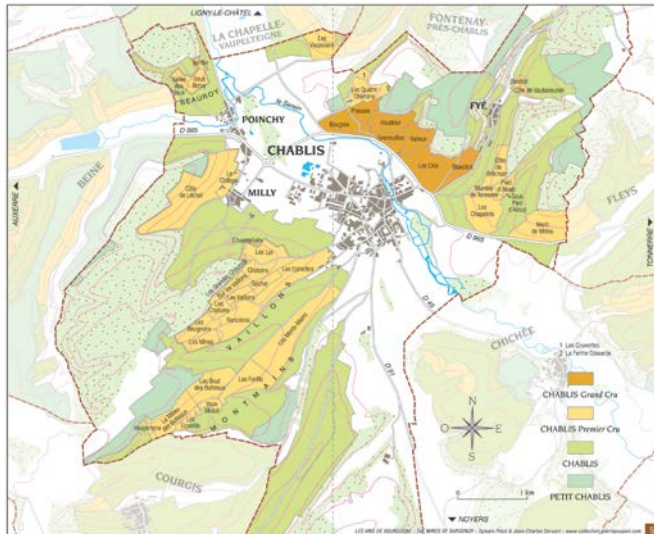




PASCAL BOUCHARD

CHABLIS - FRANCE



CHABLIS, LES VIEILLES VIGNES

- 100% Chardonnay

This cuvée is crafted with a selection of grapes grown on old vines. Long ageing allows this Chablis to express all of its minerality, richness and complexity.

VINEYARDS AND TERROIR

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

The vines grow on slopes and plateaus. The soil is composed of Kimmeridgian (Jurassic Period) calcareous clay.

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 (30%).

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 nose expresses aromas of fruit. Discrete, well-integrated oak lends vanilla and toasted notes that give way to a mineral finish.

Starts off bold, round and rich on the palate with good body, structure, and length.

SERVING

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

Serve between 10 and 12°C.

Ready to drink or may be cellared for up to 4 or 5 years.