



**PASCAL BOUCHARD**  
CHABLIS - FRANCE



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## Chardonnay “Cléophas”

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### VINEYARD AND TERROIR

100% Chardonnay from Southern France’s Pays d’Oc  
Calcareous clay soil

### VINIFICATION AND AGEING

Traditional vinification.  
Aged for 6 to 8 months in temperature-controlled stainless steel tanks.

### TASTING NOTES

Very floral nose with notes of rose.  
The palate boasts flavours of liquorice and mild hints of violets underpinned by pleasing minerality.

### SERVING

This Pays d’Oc Chardonnay is ideal with shellfish, delicate fish, white meats and poultry served in sauce. It also goes well with full-flavoured cheeses.

Serve between 11 and 13 °C.  
This wine may be enjoyed now or cellared for 2 to 3 years.

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