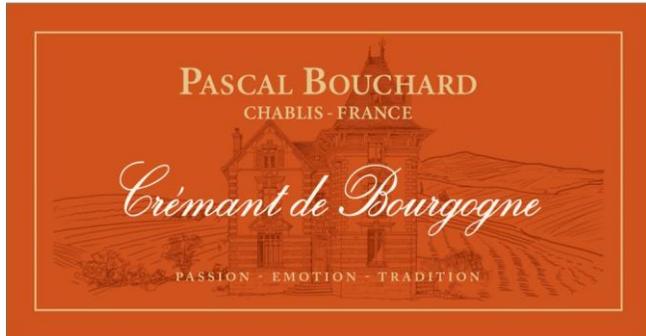




PASCAL BOUCHARD
CHABLIS - FRANCE



CRÉMANT DE BOURGOGNE

Crémant de Bourgogne is an AOC sparkling wine produced in Burgundy's Yonne, Côte-d'Or, Saône-et-Loire and Rhône departments. In the beginning, the word "crémant" was used to designate a champagne with less pressure which consequently resulted in lighter bubbles and a "creamier" texture.

VINEYARDS AND TERROIR

Chardonnay and Pinot Noir

Our Crémant de Bourgogne Brut is crafted from grapes that hail from northern Burgundy's great terroirs.

VINIFICATION AND AGEING

The grapes are handpicked.

This crémant is patiently vinified and aged with the bottles laying on their sides for 16 months.

TASTING NOTES

Uniform bubbles

A complex nose that reveals aromas of ripe fruit, white flowers and sweet almond.

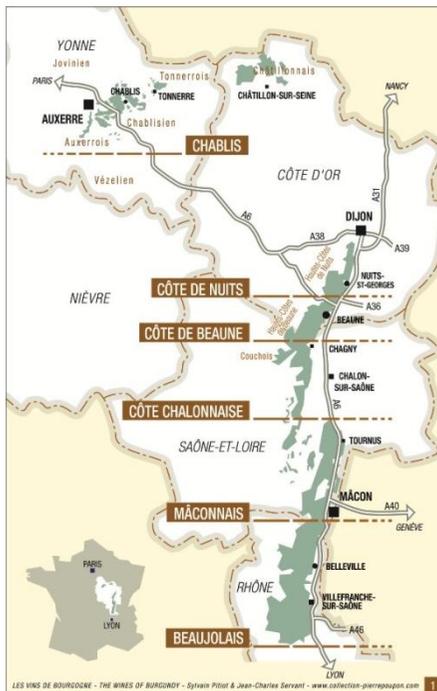
Pure, elegant minerality on the palate with a lasting, flavourful finish.

SERVING

Though ideal as an aperitif, this crémant may also be paired with sophisticated dishes.

Serve at 10 - 12°C.

Drink within three years.



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