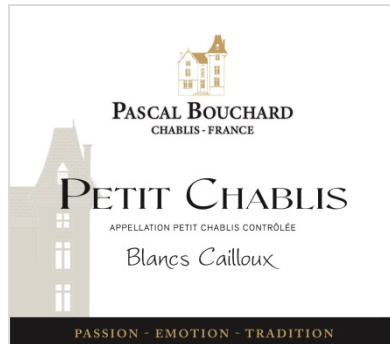




PASCAL BOUCHARD

CHABLIS - FRANCE



PETIT-CHABLIS “BLANCS CAILLOUX”

VINEYARD AND TERROIR

100% Chardonnay
Calcareous clay soil, Portlandian subsoil

VINIFICATION AND AGEING

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

The wine is aged on fine lees for approximately 6 months in order to preserve all of its fruit and freshness.

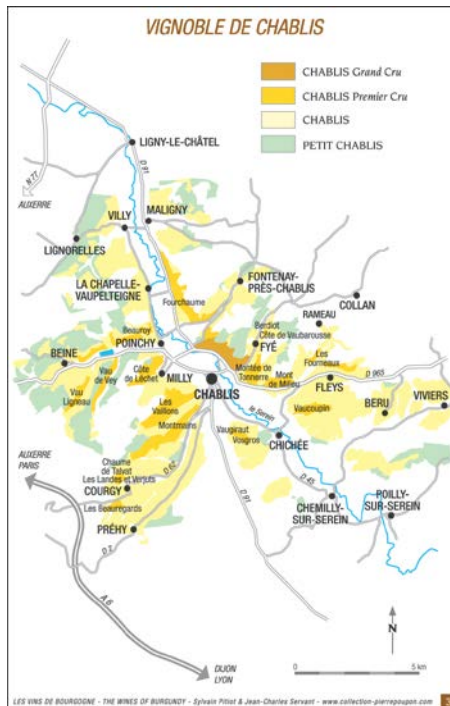
TASTING NOTES

Expressive, fruity nose, exuding scents of lemon and sea air.
Starts off bold and lively on the palate with a touch of minerality on the finish.

SERVING

This wine may be enjoyed in its youth as an aperitif or with prawns or a seafood platter. It is also the perfect match for a local speciality – Chablis chitterling sausage.

Serve between 10 and 12°C.
Enjoy while young or cellar for up to 2 or 3 years.



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