



PASCAL BOUCHARD

CHABLIS - FRANCE

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PETIT-CHABLIS
APPELLATION PETIT-CHABLIS CONTRÔLÉE

Vin Bio

PETIT-CHABLIS, ORGANIC WINE



- 100% Chardonnay

The vineyards that make up the Petit-Chablis appellation are located in northern Burgundy's Yonne department, essentially to the north and northwest of the town of Chablis. The name refers to plots that are specifically planted on high plateaus or gentle slopes. This Petit-Chablis offers an introduction to the range of Pascal Bouchard's Chablis wines.

VINEYARDS AND TERROIR

The vines are planted on slopes and plateaus. The soil is composed of Kimmeridgian and Portlandian (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. Once alcoholic fermentation is complete, 30% of the cuvée is aged in oak barrels. The remaining wine continues its ageing on fine lees for 8 to 12 months in order to develop structure, roundness and complex flavours and aromas.

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, poultry or white meats. Serve between 10 and 12°C. Ready to drink or may be cellared for up to 4 or 5 years.

