



PASCAL BOUCHARD
CHABLIS - FRANCE

BOURGOGNE CHARDONNAY
ORGANIC WINE



Historically, Burgundy has been one of the oldest terroirs of reference for Chardonnay wines. If this varietal is now cultivated all over the world, what makes it unique in Burgundy are the predominantly calcareous clay soils, northern location and great diversity between the plots that lend nuances of purity, finesse and complexity to the roundness and body that is typical of Chardonnay.

VINEYARDS AND TERROIR

The vines are planted in calcareous clay soil.

VINIFICATION AND AGEING

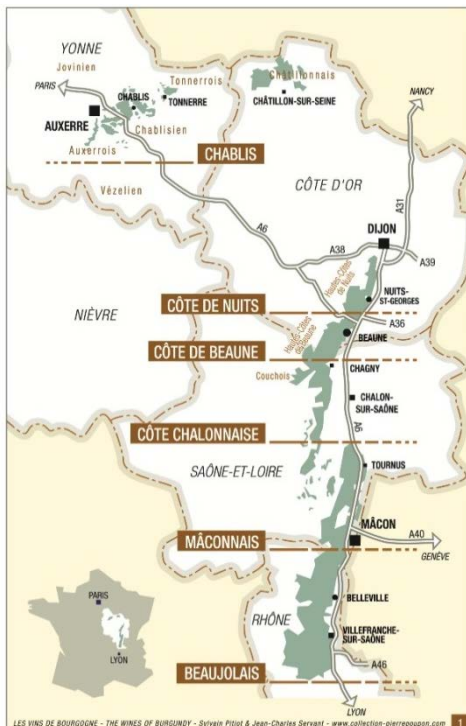
After the grapes are pressed and the juices settled, the musts are fermented in temperature-controlled stainless steel tanks. This wine is aged for 8 to 12 months in tanks (80%) and oak barrels.

TASTING NOTES

Fresh with delectable fruit such as gooseberry and lime.
Good tension, round and smooth texture with a balanced base.

SERVING

Match with fine saltwater and freshwater fish, shellfish, and white meats.
Serve at 12°C.
Ideally enjoyed when young to best appreciate its fruitiness.



Pascal Bouchard sas – Parc des Lys – 89800 Chablis
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