

JEAN BOUCHARD

— DEPUIS 1926 —



Chablis Premier Cru

AOC Chablis Premier Cru, Bourgogne, France

PRESENTATION

North of Burgundy, not far from Auxerre, the Chablis appellation covers about fifteen kilometers around the town of the same name. It was the monks of the Cistercian abbey of Pontigny who were responsible for vine cultivation in this region. The plots of this Premier Cru are located on gentle slopes with various exposures on both sides of the "Serein" river.

LOCATION

Chablis vineyard, Yonne department, northern Burgundy.

TERROIR

Clay-limestone from the Kimmeridgian, the vineyards are located on moderately sloping terrain (around 25%) often facing East and Southeast.

WINEMAKING

Vinification essentially done in temperature-controlled tanks.
Aging 100% in tanks, 10 months on fine lees.

VARIETAL

Chardonnay

SERVING

Service temperature: between 11-13°C.
To be enjoyed for up to 6 years.

TASTING

Beautiful straw yellow color with golden reflections.
On the nose, it has a beautiful olfactory minerality with some delicate floral notes such as rose and peony.
On the palate, beautiful silky texture with an elegant and floral finish.

FOOD PAIRINGS

Classic pairing: Grilled asparagus.
Unconventional pairing: Scallop tartare with citrus.

