

JEAN BOUCHARD

— DEPUIS 1926 —



Petit Chablis

AOC Chablis, Bourgogne, France

PRESENTATION

In Burgundy, in the Yonne department, the vineyards of the Petit-Chablis appellation are mainly located to the north and northwest of Chablis. They are often planted on plateaus or gentle slopes.

LOCATION

Brown and hard or limy and sandy Portlandian limestone soils

WINEMAKING

Alcoholic fermentation in thermoregulated stainless steel tanks.
Aging on fine lees in tanks for 7 to 8 months.

VARIETAL

Chardonnay

SERVING

Service temperature: between 9-11°C.

To be enjoyed within 2 years to preserve the pleasure of the fruit.

TASTING

Fresh bouquet with scents of white flowers and citrus on a light mineral background. Round and appetizing mouth, with a beautiful liveliness.

FOOD PAIRINGS

Classic pairing: Sole meunière.

Unconventional pairing: Butternut squash risotto.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

