



JEAN BOUCHARD

CHABLIS PREMIER CRU LES VAILLONS



TERROIR



Geographical origin

The vineyards of Chablis are located in France's Yonne department, in the northern part of Burgundy.



Soil

Calcareous clay with sedimentary layers dating back to the Upper Jurassic period (Kimmeridgian). The vines cover gentle slopes and benefit from southeastern exposure.



Varietal

100% Chardonnay.



Vinification

Vinification takes place essentially in temperature-controlled tanks with some barrel ageing (a maximum of 10 to 15% new oak) so as to respect the expression of the terroir.

TASTING NOTES



Visual

Brilliant straw yellow in colour.



Nose

Typical Kimmeridgian profile with briny notes, this wine is also redolent of vegetal notes and nuances of white blossoms.



Palate

Nice density and a lasting finish with floral notes of honeysuckle and acacia.

SERVING



Enjoy with

This wine goes well with all fish and seafood (scallops, grilled fish or fish cooked "en papillote") as well as with ethnic cuisines such as curries and tandoori dishes.



Serving temperature

Serve between 10 and 12°C to best appreciate this wine's freshness and minerality.



Cellaring

From 3 to 5 years.

JEAN BOUCHARD

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