

PASCAL BOUCHARD

Chablis Premier Cru Fourchaume 2020

\$52.75

* Suggested retail price



	Product code	14859781
	Licensee price	\$45.87
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Classification	1er cru
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	13.5%
	Colour	White
	Sugar	Dry
	Length of aging	This wine may be cellared for up to 5 years.

TASTING NOTES

The nose is all finesse, featuring aromas of white-fleshed fruit. A discrete, well-integrated hint of oak lends complexity that is further reinforced by this wine's minerality.

The palate starts off bold, boasting pleasing acidity, followed by sensations of roundness and richness with lovely structure and length.

This reminds us that Fourchaume lies adjacent to the Grand Crus of Chablis.

This wine is ideal paired with fish or white meats in sauce.

PRODUCT NOTES

The vineyards of Chablis are located in northern Burgundy's Yonne department.

The vines grown on southwest-facing slopes in the "Fourchaume" vineyard. The deep, calcareous clay soil features Kimmeridgian subsoil.

PRODUCTION NOTES

After the grapes are pressed and the juices settled, the musts are fermented in temperature-controlled stainless steel tanks (70%) and oak barrels (30%).

Once fermentation is complete, the wines are aged on fine lees in the same recipients for approximately 10 months. Before being bottled, they are blended and undergo a final period of ageing in stainless steel tanks.

