

PASCAL BOUCHARD

\$51.50

* Suggested retail price

Chablis Premier Cru Fourchaume Vieilles Vignes 2019



	Product code	13218121
	Licensee price	\$44.68
	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	12.5%
	Colour	White
	Sugar	Dry
	Aging vessel type	May be cellared for up to 5 or 7 years

TASTING NOTES

The first nose exudes aromas of fruit. With exposure to air, toasted, buttery notes surface due to the wine's oak barrel ageing and give way to a mineral finish. Starts off bold and round on the palate, boasting solid structure and good length.

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

PRODUCT NOTES

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

The vines in the "Fourchaume" vineyard are planted on southwest-facing slopes. Deep calcareous clay soil with 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 wine is aged on fine lees in the same containers for approximately 10 months.

Before being bottled, the wines are blended before undergoing a final ageing period in stainless steel tanks.

