

PASCAL BOUCHARD

Grand cru Chablis  
Grand Cru Vaudésir  
Vielles Vignes 2019

**\$124.57**

\* Suggested retail price



\$	Service fees	\$18.32
	Product code	15250141
\$	Licensee price	\$106.27
	Format	6x750ml
🚚	Listing type	Private import
📅	Status	Unavailable
🍷	Type of product	Still wine
🇫🇷	Country	France
🏷️	Regulated designation	Appellation origine contrôlée (AOC)
📍	Region	Burgundy
🏆	Classification	Grand cru
🍇	Varietal(s)	Chardonnay 100 %
%	Alcohol percentage	13%
🍷	Colour	White
💧	Sugar	Dry
🕒	Length of aging	This wine may be cellared for 4 to 10 years, or even longer depending on the vintage.



#### TASTING NOTES

A feminine touch, a charming aspect with pleasing minerality, toasted, oaky notes, suppleness and remarkable ageing potential.

Perfect with grilled lobster or baked turbot.

#### PRODUCT NOTES

“Vaudésirs” is a charming, feminine Grand Cru. Its roundness and mineral profile allow it to be enjoyed when young.

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

“Vaudésirs” is nestled in a micro-valley, meaning that each slope benefits from different exposure to the sun.

The soil is clayey with Kimmeridgian subsoil.

#### PRODUCTION NOTES

After the grapes are pressed and the juices settled, the musts are fermented in oak barrels that are 2 to 5 years old in order to preserve the minerality that is characteristic of this terroir.

Ageing: 12 months in oak barrels, followed by a final 2 months of ageing in stainless steel tanks (100%) on fine lees.