JEAN BOUCHARD

CHABLIS 1er CRU LES VAILLONS DOMAINE DE LA COUR DU ROY

TERROIR

Geographical origin	Located in Burgundy's Yonne department, near the village of Chablis, on the southwest side of the Côte des Vaillons, this is one of Chablis' seven Premiers Crus.
Soil	Calcareous clay with Upper Jurassic (Kimmeridgian) sedimentary formations. The vines are planted on gentle, southeast-facing slopes.
Varietal	100% Chardonnay.
Vinification	Vinified essentially in temperature-controlled tanks and barrel aged with a maximum of 10 to 15% new oak to allow the terroir to shine through.

TASTING NOTES

Visual	Beautiful, deep straw yellow in colour.
Nose	Delicately saline, with finesse that is enhanced by vegetal notes (freshly cut hay) and nuances of linden blossom.
Palate	Echoing the nose, the palate boasts lovely fullness, typical of a Premier Cru, and ends on a long, rounded finish.

SERVING

Enjoy with	The minerality of this Premier Cru makes it a good choice for Japanese dishes based on raw fish (sushi, maki, sashimi) or with grilled or stewed poultry. As for cheese, opt for fresh goat's cheeses or cottage cheese with herbs.
Serving temperature	Serve between 10 and 12°C to best appreciate this wine's freshness and minerality.
Cellaring	Enjoy while young and fruity or lay down for up to 3 years.

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