








CHABLIS PREMIER CRU LES VAUCOPINS






TERROIR

	<i>Geographical origin</i>	The vineyards of Chablis are located in France's Yonne department, in the northern part of Burgundy.
	<i>Soil</i>	The vines grow on very steep, south-facing slopes in calcareous clay soil with many Kimmeridgian outcrops.
	<i>Varietal</i>	100% Chardonnay.
	<i>Vinification</i>	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

	<i>Visual</i>	Lovely, delicate golden colour.
	<i>Nose</i>	The first nose features a briny profile, opening up to a fruity touch of pear and aromas of mild spices such as vanilla and star anise.
	<i>Palate</i>	Smooth, silky texture showcasing the Kimmeridgian terroir, complex without being overly exuberant.

SERVING

	<i>Enjoy with</i>	On its own as an aperitif, or serve with thinly sliced Parma or Serrano ham. It is a perfect match for seafood, white-fleshed poultry and fresh asparagus.
	<i>Serving temperature</i>	Serve between 10 and 12°C to best appreciate this wine's freshness and minerality.
	<i>Cellaring</i>	From 3 to 5 years.

JEAN BOUCHARD

6 bis, Boulevard Jacques Copeau – 21200 Beaune FRANCE
 Tel: +33 (0)3 80 24 37 27 – Fax: +33 (0)3 80 24 37 38 -
 contact@jeanbouchard.com
 www.jeanbouchard.com