



JEAN BOUCHARD

CHABLIS GRAND CRU BOUGROS DOMAINE DE LA COUR DU ROY



TERROIR



Geographical origin

Located in Burgundy's Yonne department on slopes that face southwest to best capture the afternoon sun's rays, this Grand Cru plot, known as "Bougros", is the westernmost of the Grand Crus.



Soil

The calcareous clay-based soil contains more clay than do the other Grand Crus. This enables the soil to retain more water, yielding structured wines with excellent ageing potential.



Varietal

100% Chardonnay.



Vinification

Vinification takes place essentially in temperature-controlled tanks. The wine is barrel aged (with a maximum of 15 to 30% new oak) so as to ensure that this Grand Cru expresses all of its minerality and tension.

TASTING NOTES



Visual

Beautiful straw yellow in colour with golden highlights.



Nose

Nuances of perfectly ripe stone fruits (yellow peach) with a touch of dried apricot and a hint of brininess.



Palate

Bursting with fruit and a touch of oak on the palate, the overall tasting experience is harmonious and full of finesse. The finish is long and incredibly expressive.

SERVING



Enjoy with

Match this wine with grilled or poached fish such as sole meunière, sea bream and eggplant millefeuille, or scampi and spinach lasagna. As for cheese, opt for a nutty 18-month-old Comté or an aged Mimolette to bring out all of this Grand Cru's richness.



Serving temperature

Serve between 10 and 12°C to best appreciate this wine's freshness and minerality.



Cellaring

Between 5 and 7 years.

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