



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

BOURGOGNE CHARDONNAY

Appellation régionale

This Bourgogne white is subject to a special selection of 100% Chardonnay grapes that come essentially from the Côte d'Or and the Côte Chalonnaise. A veritable initiation in the great white grape variety of Burgundy, it envelops its fruit with much elegance. A wine for pleasure to be savoured amongst friends from the aperitif onward.

TASTING

TASTING NOTE: Pale golden colour. Nose with notes of white flesh fruits (peach, pear). In mouth, it expresses its fruity flavours on a smooth structure.

FOOD/WINE PAIRING: Snails, seafood, fried fish.

SERVING TEMPERATURE: Between 10°C to 12°C

AGEING POTENTIAL: 3 to 5 years

KNOW - HOW

SUPPLIES: Purchases of musts and young wines are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

MATURING: depending on the profile of the vintage, 7 to 8 months in French oak for 10 to 25% of the harvest, the rest in stainless steel vats.

VINEYARD

SOIL OF THE APPELATION: Limestone and clay

TOTAL SURFACE OF THE APPELATION IN PRODUCTION: 971 hectares

