JEAN BOUCHARD

DEPUIS 1926


# Bourgogne Chardonnay

AOP Bourgogne, Bourgogne, France

## PRESENTATION

Burgundy has historically been one of the oldest terroirs of reference for Chardonnay wines. Our cuvée is crafted from grapes hailing from a mosaic of plots that overlie calcareous clay soil, with varying exposure and altitude. The diversity of these terroirs along with careful vinification and ageing allow the Chardonnay grape to produce an aromatic, fresh, round wine.

## LOCATION

It comes from grapes from selected plots of Burgundy appellation located mainly in Saône et Loire, Côte de Beaune and Yonne.

## TERROIR

The soils are all clay-limestone with a diversity of terroirs on a North-South axis with varied exposure and altitude, which gives rise to a very beautiful aromatic complexity of this wine.

## WINEMAKING

Vinification in temperature-controlled tanks at 20°C to preserve freshness and varietal aromas. Aging on fine lees, 80% in tanks and 20% in oak barrels for 9 to 11 months.

## VARIETAL

Chardonnay

## SERVING

Service temperature: between 10-12°C.
To be enjoyed young and fruity or to be kept for 2 to 3 years.

## TASTING

Beautiful straw yellow color with silver reflections.
The nose is fresh and fruity, leaving a gourmet sensation with notes of stone fruits like plum.
The palate has a smooth attack that gives it a nice balance, it continues in length to finish with a chalky touch.

## FOOD PAIRINGS

Classic pairing: Poached salmon.
Unconventional pairing: Coconut milk chicken curry.



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