



CHARDONNAY PAYS D'OC INDICATION GÉOGRAPHIQUE PROTÉGÉE



AREA OF PRODUCTION

This appellation is made from grapes grown in Saône-et-Loire, Côte d'Or and Yonne departments.

GRAPE VARIETIES

100% Chardonnay - Dry white wine.

GEOLOGY

The vineyards are planted on clay-rich limestone soils, on slopes facing East to South.

VINIFICATION

It undergoes a classical dry white wine vinification in stainless steel vats with temperature regulated at 20° to 22°C.

MATURATION

Maturation is also done in stainless steel vats for 90%, while 10% is placed in oak casks, resulting in a good balance between fruity aromas and structure.

COLOUR

It has a yellow, pale green-gold colour.

NOSE

It is fresh with tasty fruit including citrus fruit, apricot and peach.

PALATE

Well-rounded and fruity, it has a nicely balanced body.

GASTRONOMICAL SUGGESTIONS

Serve at 12°C with fish of all types, shellfish and white meats.

CONSERVATION

1 to 3 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