



BOUCHARD AÎNÉ & FILS

CHARDONNAY

VIN DE PAYS D'OC

The House of Bouchard Aîné & Fils has been making wines for over 250 years, ceaselessly striving for perfection in quality, authenticity of the style of its wines, and the prestige of its name.



ORIGIN

The Pays d'Oc is an immense viticultural region encompassing 741,300 acres of vines spread out across four departments in Southern France that border on the Gulf of Lion: the Aude, the Gard, the Hérault and the Pyrénées-Orientales. The vast surface area of the vineyards accounts for the extraordinary diversity of their soils: sandy near the sea, limestone, schist, clay, and gravel which are all ideal for growing a wide variety of grapes destined for the making of great wines. The appellation, with its Mediterranean climate, benefits from an exceptional amount of sunshine.

THE WINE

Varietal: 100% Chardonnay

VINIFICATION/AGEING

The grapes are harvested mechanically before they are destemmed and left to macerate on the skins for approximately 6 hours to release a maximum of flavor. Particular care is taken with pressing and racking in order to obtain high quality must. Alcoholic fermentation takes place at between 64 and 68°F and is followed by gentle racking and ageing on the lees.

TASTING NOTES

Visual: Clear, luminous pale yellow in color.

Nose: Scents of white blossoms, exotic fruit, and peach with a hint of oak.

Palate: Delectable and well-balanced with unctuous, buttery structure and golden hints of honey and toast.

SERVING SUGGESTIONS

Serving temperature: 48°F to 54°F

AGING POTENTIAL

1 to 2 years