BOUCHARD AÎNÉ & FILS
BEAUNE - FRANCE

Chablis

Chablis Premier Cru « Vaillons »

Appellation d'Origine Contrôlée

Bouchard Aîné & Fils has been making fine wines for over 250 years. The prestige of its name is due to its permanent commitment to ensuring perfect quality and authenticity of style in its wines.

CATEGORY

An appellation which takes its name from the village of Chablis. Grown within the delimited areas of 17 villages, the appellation covers 2675 hectares, making it the largest appellation in Burgundy. 17 climats extending over 750 hectares are classified as Premier Crus, including "Vaillons", which covers 200 hectares. The right to use the words "Premier Cru" is a distinction granted to certain climats whose wines are traditionally highly regarded. These climats (the Burgundian word for a plot planted with vines) are specially delimited. Only 11% of the wines produced in Burgundy can claim this privilege.

THE WINE

Grape variety: 100% Chardonnay
Alcohol content: 13% by vol.

VINIFICATION / AGEING

Vinification in temperature-controlled stainless steel tanks.

TASTING

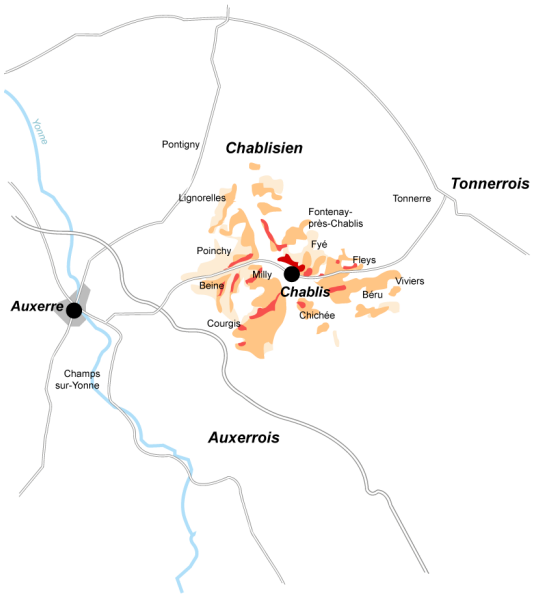
Visual: A very clear gold.
Nose: Exuberant, with aromas of vanilla and mocha coffee with exotic undertones.
Palate: Fruity and very agreeable, marked by yellow fruits (pears, apricots). Very round, with remarkable length. A honeyed, mellow note accompanies the finish. This is a vigorous, meaty wine which ages very well.

SERVING SUGGESTIONS

Serving temperature: 12°C to 14°C/55°F
Ideal with fish in cream sauce or marinade, pike, lobster or langoustes.

AGEING

From 7 to 9 years.



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