



Pascal Bouchard  
GRANDS VINS DE CHABLIS

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## Pascal Bouchard Chablis “Le Classique”

*This is the classic Chablis cuvée from Pascal Bouchard, made from a subtle blend of various selected terroirs. Freshness and minerality are the key words to describe this authentic Chablis.*

### CLIMATE & TERROIR...

Plateaux and slops vineyards, soils made of Kimmeridgian and Portlandian limestone.

### VINIFICATION & AGEING...

Vinification and ageing in stainless steel tanks (temperature controlled) during a minimum of 6 to 8 months.

### HOW TO ENJOY THIS WINE...

Fresh and mineral, this “must have” typical French wine is universal: aperitive time, seafood, goat cheese, delicatessen, grilled fish, oysters, etc... To be enjoyed within the next 3 or 4 years after the harvest.

AOC: Chablis

Grape : Chardonnay

Origin: Domaine Pascal Bouchard + selected musts purchases

Annual production: nearly 300 000 bottles

Closure: Diam 5 tradition or Stelvin Screwcap



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Pascal Bouchard sas – Parc des Lys – 89800 Chablis  
Tel : +33 3 86 42 18 64 Fax : +33 3 86 42 48 11  
[www.pascalbouchard.com](http://www.pascalbouchard.com)