



Jean Bouchard L'Orangerie Chablis

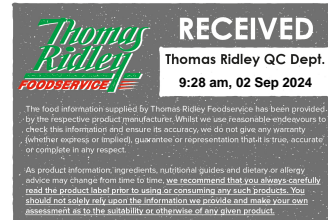
Burgundy, France

JEAN BOUCHARD



Key Information

ABV	12.5% (9.4 units per 75cl bottle & 1.6 units per 125ml glass)
Grape Variety	100% Chardonnay
Allergens	Contains sulphites Suitable for vegetarians
Formats	75cl



About

The vineyards of Chablis are located in France's Yonne department, in the northern part of Burgundy where brown limestone soil overlies Pernand and Argovian marl (middle Oxfordian and Jurassic limestone).

Vinification takes place essentially in temperature-controlled tanks. The wine is aged on the lees for 6-8 months, which lends structure and roundness to the wine.

Tasting Notes

The appearance is a beautiful straw yellow in colour with silver highlights.

The nose offers lovely minerality with delicate floral notes.

On the palate, there are flavours of crisp, fresh fruit. Harmonious structure and a mineral finish.

Serve with delicate seafood such as smoked salmon or oysters. This wine's minerality will also shine through when paired with poultry or veal in white sauce, as well as certain goats' cheeses.