



BOUCHARD PÈRE & FILS

FONDÉE EN 1731

BOURGOGNE CHARDONNAY - LA VIGNÉE

Appellation régionale

The Regional appellations represent more than half the production of the wines of Burgundy. The grapes picked from the whole growing area offer a great diversity of flavour and quality. The regional wines from Bouchard Père & Fils are made from selected grapes giving them a particular style, like this Bourgogne La Vignée, a true initiation to the chardonnay variety.

TASTING

TASTING NOTE: Aromatic bouquet. Round - though not heavy - and silky, with charming fruitiness. To be drunk young to enjoy its freshness.

FOOD/WINE PAIRING: Snails, seafood, fried fish.

SERVING TEMPERATURE: Between 10°C to 12°C

AGEING POTENTIAL: 3 to 5 years

KNOW - HOW

SUPPLIES: Purchases of musts and young wines are made through contracts with vine growers, who make a commitment to respecting Bouchard Père & Fils strict quality criteria. We pass on all our expertise so that the grapes selection conforms to our requirements.

MATURING: depending on the profile of the vintage, 7 to 8 months in French oak for 10 to 25% of the harvest, the rest in stainless steel vats.

VINEYARD

GRAPE VARIETY: Chardonnay

SOIL OF THE APPELATION: Limestone and clay

TOTAL SURFACE OF THE APPELATION IN PRODUCTION: 971 hectares

