



2018 Vezelay Chardonnay

Pascal Bouchard

sku pending | Whl. \$22.76 | 12x750ml



Located in the heart of the Chablis region, Maison Pascal Bouchard offers a full range of wines from Chablis and the Grand Auxerrois region, spreading over 40 hectares. Pascal Bouchard is one of the leading negociants, working closely with small quality groomed growers. The impressive modern cuverie is perfectly suited to the highest quality requirement with crop handled by gravity, possibility to vinify micro-cuvées separately thanks to a park of various tank sizes, and an underground thermo-regulated wine cellar to allow the wines to age perfectly. All the bottling and shipping is done on site. In 2015 Maison Pascal Bouchard got purchased by Burgundy Maison Albert Bichot, also proprietor of Chablis Château Long-Depaquit. The two entities share their respective knowledge, even though they are run and managed separately.

100% chardonnay - 12.5% alc.

The town of Vézelay is a Unesco World Heritage site known for its Abbey Basilica of Sainte-Marie-Madeleine (built in 1050). The Village AOC "Vézelay", created in 2017, is produced within the four villages of Vézelay, Asquins, Saint-Père, and Tharoiseau. This wine is vinified exclusively in temperature-controlled stainless steel tanks where it continues to age for 8 months once fermentation is complete.

On the nose, the wine offers warm floral notes of acacia, grape, lemon, pear, and peach, with hints of hawthorn, grapefruit, brioche, and almond. In the mouth, the attack is supple and fruity, underscored by citrusy tension. The length is marked by a limestone and saline minerality with fresh notes of licorice and menthol. The citrusy suppleness and vigor of these wines makes them perfect for a convivial tasting.

Very versatile wine: great as an aperitif or with a starter (tartares, gravlax, smoked fish, and seafood) ; sophisticated with cold cuts, pâté, parslid ham, and salami ; and refined with roasted cod, sautéed scallops, or a simple sea bream en papillote. As for cheese, serve with goat and hard cheeses, and creamier local ones such as Brillat-Savarin or Chaource.

