

# J. BOUCHON

## CHARDONNAY

### TASTING NOTES

Our Chardonnay is a bright, clean golden colour and has a delicate nose. The mouth stands out for its intense fruity expression and fresh acidity.

J. Bouchon Reserva Chardonnay pairs well with light fish dishes, fresh seafood or salad.

Service Temperature: 10°C (50°F).

### VINTAGE AND VINIFICATION

**HARVEST** : The grapes were hand-harvested into 350-kilo bins during the first week of March.

**FERMENTATION** : The first two days of the alcoholic fermentation took place with selected yeasts in stainless steel tanks. Then, 60% of the must was racked into French oak barrels to complete its fermentation for another 14 days. The wine continued to mature in the barrels for another four months and was subject to frequent bâtonnage. With the objective of bringing out the aromas and flavours of the Chardonnay itself, the remaining 40% of the must finished its fermentation in stainless steel at controlled temperatures of 17°C-19°C (63°F-66°F) over a period of 16 days.

### DESCRIPTION

**VALLEY** : Central  
**BLEND** : 100% Chardonnay

