

J. BOUCHON PAIS BLANCO



CATEGORY: Crisp Whites & Rosé



The rare white Pais. Harvested from the wild pais trees that mutated to blanco, then aged in an ancient tinaja (clay amphora) with native yeast with no filtration.

WINEMAKING DETAILS

VARIETAL: 100% Pais

REGION: Maule

AVG. ELEVATION: 630

AVG. AGE OF VINES: 123

PH: 2.92

ALCOHOL: 11.5

SIZE: 6/750ml

UPC: 835603003185

AGING: Aged for 6 months in an ancient tinaja (clay amphora) with native yeast with no filtration.

TERROIR: Harvested from soil composed of granitic sandy loam.

SUSTAINABILITY: J. Bouchon wines are 100% Certified Sustainable by the Wines of Chile Sustainability Code.

TASTING NOTES AND PAIRINGS

- Fruity aromas of green apple and pear.
- Juicy and fresh, with a long finish.
- Try with: grilled fish, light sauced pasta or a fresh summer salad.



WINERY OVERVIEW

J. Bouchon is a 4th generation, family-owned winery and leads Chile's wine evolution by revitalizing ancient Pais vines in the Maule Valley to preserve their ancestral viticulture and transform Chile's modern wine chapter with a reach to the past.

The winemaking team focuses on extensive soil research in the vineyards to bring quality and a sense of place to their wines that are truly unique to Maule.

