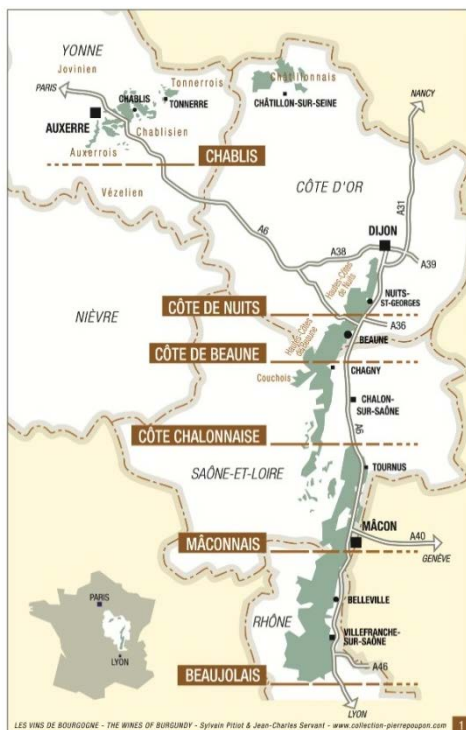




# PASCAL BOUCHARD

CHABLIS - FRANCE



## BOURGOGNE CHARDONNAY “RÉSERVE SAINT-PIERRE”

### VINEYARDS AND TERROIR

100% Chardonnay  
Calcareous clay soil

### VINIFICATION AND AGEING

This wine is partly vinified in oak barrels (approximately 20%) and partly in temperature-controlled stainless steel tanks.  
It is then aged for another 8 to 12 months.

### TASTING NOTES

The nose is fine and fruity with notes of white-fleshed fruit, mild spices and an elegant hint of oak.  
It is lively and well balanced on the palate with pleasing minerality and length.

### SERVING

Serve at 12°C.  
This wine is a good match for delicate saltwater and freshwater fish served with a sauce, shellfish and mild cheeses.

Ideally enjoyed while young and fruity. It may also be cellared for 3 to 4 years.

**GREENWOOD**

FINE WINE

Est. 1997

[www.greenwoodfinewine.dk](http://www.greenwoodfinewine.dk) • Tlf. 33 12 13 19