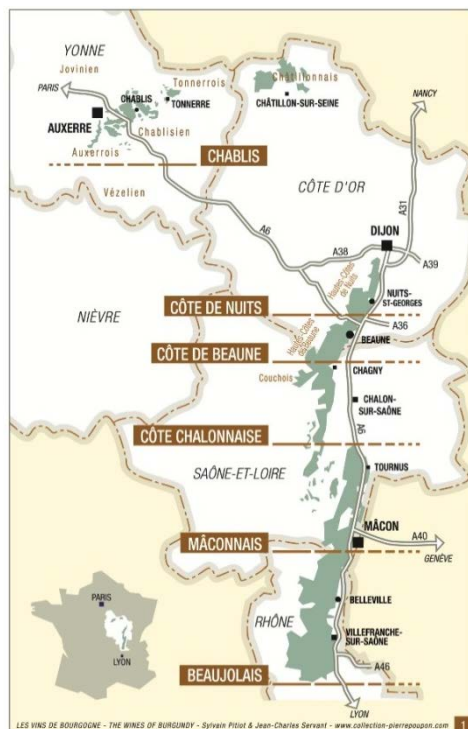




PASCAL BOUCHARD

CHABLIS - FRANCE



BOURGOGNE PINOT NOIR “RÉSERVE SAINT-PIERRE”

VINEYARD AND TERROIR

100% Pinot Noir

The soil is rich in clay and lime. The vineyards are located in Côte d'Or or Côte Chalonnaise.

VINIFICATION AND AGEING

Vinification takes place in temperature-controlled tanks set to 28 - 30°C, with punching of the cap performed. The wine is then aged in both tanks and oak barrels (30 to 40%) for 8 to 12 months.

TASTING NOTES

Extremely fruity nose with aromas of strawberry, blackcurrant and mild spices. A well-balanced, mineral wine with good vivacity.

SERVING

Ideal with red meats, poultry in wine sauce, small game or full-flavoured cheeses.

Serve at 16°C.

Enjoy within 3 years to best appreciate this wine's fruitiness.

GREENWOOD

FINE WINE

Est. 1997

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