



PASCAL BOUCHARD

CHABLIS - FRANCE

BOURGOGNE PINOT NOIR, ORGANIC WINE



It is in Burgundy that the Pinot Noir grape has its origins though it has become renowned throughout the world as being synonymous with elegance and finesse. The selection and vinification of the grapes from two “sub-regions” allow us to showcase the diversity of the terroirs and the characteristics that give this wine its complex aromas and flavours.

VINEYARDS AND TERROIR

The vines are planted in calcareous clay soil.

VINIFICATION AND AGEING

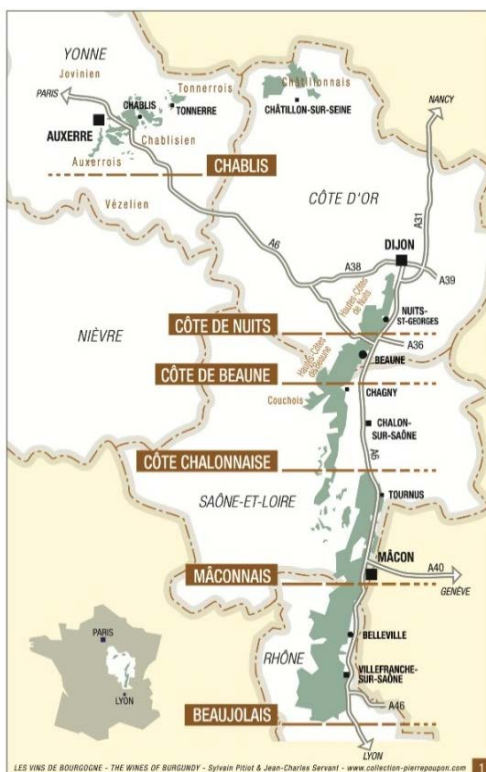
Vinification takes place in temperature-controlled tanks (28-30°C) with punching of the cap. The wine is then aged in tanks and oak barrels (20-30%) for 8 to 12 months.

TASTING NOTES

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

SERVING

This wine is ideally served with red meats, poultry, small game and full-flavoured cheeses.
Serve at 16°C.
Enjoy within 3 years to best appreciate all of this wine's fruitiness.



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FINE WINE

Est. 1997

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