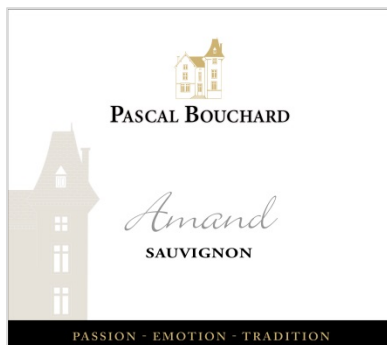




**PASCAL BOUCHARD**  
CHABLIS - FRANCE



## SAUVIGNON “AMAND”

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### VINEYARDS AND TERROIR

100% Sauvignon from southern France's Pays d'Oc  
Calcareous clay soil

### VINIFICATION AND AGEING

The grapes are pressed and the must undergoes cold static settling followed by traditional vinification in temperature-controlled stainless steel tanks. Aged for 4 to 8 months in stainless steel tanks.

### TASTING NOTES

Fruity nose, evocative of grapefruit, boxwood and lemon.  
Balanced, lively and mineral on the palate.

### SERVING

Serve our Pays d'Oc Sauvignon with savoury tarts, salads or as an aperitif.  
Serve between 12 and 14°C.

This wine is ready to drink or may be cellared for up to 3 years.



**GREENWOOD**  
FINE WINE

Est. 1997

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