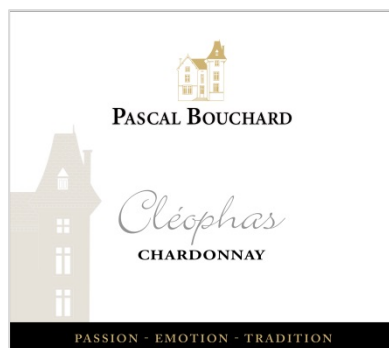




PASCAL BOUCHARD
CHABLIS - FRANCE



CHARDONNAY “CLÉOPHAS”

VINEYARD AND TERROIR

100% Chardonnay from Southern France's Pays d'Oc
Calcareous clay soil

VINIFICATION AND AGEING

Traditional vinification.
Aged for 6 to 8 months in temperature-controlled stainless steel tanks.

TASTING NOTES

Very floral nose with notes of rose.
The palate boasts flavours of liquorice and mild hints of violets underpinned by pleasing minerality.

SERVING

This Pays d'Oc Chardonnay is ideal with shellfish, delicate fish, white meats and poultry served in sauce. It also goes well with full-flavoured cheeses.

Serve between 11 and 13 °C.
This wine may be enjoyed now or cellared for 2 to 3 years.

GREENWOOD

FINE WINE

Est. 1997

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