

BRUT

VICTORINE DE CHASTENAY WINES BEGIN THEIR LIFE IN LANDS MARKED BY WILD BEAUTY.

THEY PERSONIFY THE NOBLESSE AND PURITY OF THE TERRITORIES FROM

WHICH THEY DRAW AUDACITY, STRENGTH, PERSONALITY AND GENEROSITY.

AN INVITATION TO PLEASURE AND SHARING.

GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

In bringing together the traditional Burgundy grape varieties, we wish to offer a wine that expresses the multiple virtues of our land. The grapey, thoroughbred strength of Pinot Noir is met - as if echoed - by the purity and elegance of Chardonnay and Aligoté.

TASTING

THE EYE

Shining pale gold colour with silver glints in the depths.

THE NOSE

Fine bubbles exhale distinguished and delicate aromas of fuzzy peach and vanilla.

THE MOUTH

Apricot and cinnamon flavours confer charm and roundness while a touch of citrus peel gives outstanding freshness.

FOOD PAIRING

Serve at around 8°C as an aperitif with gougères, or in a meal alongside snails, fish in sauce or farm-bred poultry. This wine will bring out the best in refined cuisine.

