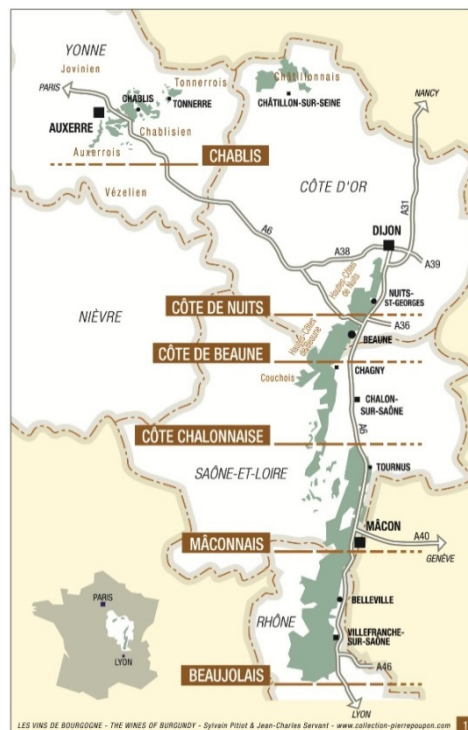
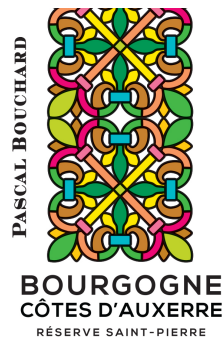




**PASCAL BOUCHARD**  
CHABLIS - FRANCE



## BOURGOGNE CÔTE D'AUXERRE BLANC "RÉSERVE SAINT-PIERRE"

### VINEYARDS AND TERROIR

100% Chardonnay

The vines are located between 120 m and 280 m altitude, on the slopes and the edges of the valley plateaus, near the Yonne or in secondary valleys. They are predominantly south-facing, from south-east to south-west. The subsoil is made up of limestone, clay and marl formations from the Upper Jurassic (Kimmeridgian and Portlandian) and the Lower Cretaceous (Hauterivian).

### VINIFICATION AND AGEING

This wine is vinified in temperature-controlled stainless steel tanks. It is then aged on lees for another 8 to 10 months.

### TASTING NOTES

This wine has a deep pale-yellow colour, evolving towards yellow gold with the years. The nose reveals notes of lemon, white peach, apple, fennel and sometimes with fresh almond and hazelnut. The palate is straightforward, with a lemony freshness just coated by a fruitiness evoking peach and yellow fruit. The light and melting finish express salinity, with sometimes a spicier register.

### SERVING

Serve at 12°C.

This wine is a good match for delicate saltwater and freshwater fish served with a sauce, shellfish and mild cheeses.

Ideally enjoyed while young and fruity. It may also be cellared for 3 to 4 years.

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