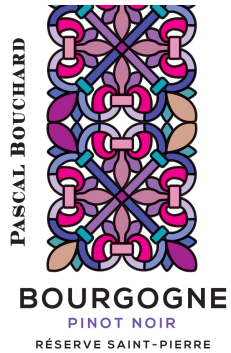




**PASCAL BOUCHARD**

CHABLIS - FRANCE



---

## BOURGOGNE PINOT NOIR “RÉSERVE SAINT-PIERRE”

---

### VINEYARD AND TERROIR

100% Pinot Noir

The soil is rich in clay and lime. The vineyards are located in Côte d'Or or Côte Chalonnaise.

### VINIFICATION AND AGEING

Vinification takes place in temperature-controlled tanks set to 28 - 30°C, with punching of the cap performed. The wine is then aged in both tanks and oak barrels (30 to 40%) for 8 to 12 months.

### TASTING NOTES

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

### SERVING

Ideal with red meats, poultry in wine sauce, small game or full-flavoured cheeses

Serve at 16°C.

Enjoy within 3 years to best appreciate this wine's fruitiness.

---

Pascal Bouchard sas – Parc des Lys – 89800 Chablis

Tel : +33 3 86 42 18 64 Fax : +33 3 86 42 48 11

[www.pascalbouchard.com](http://www.pascalbouchard.com)