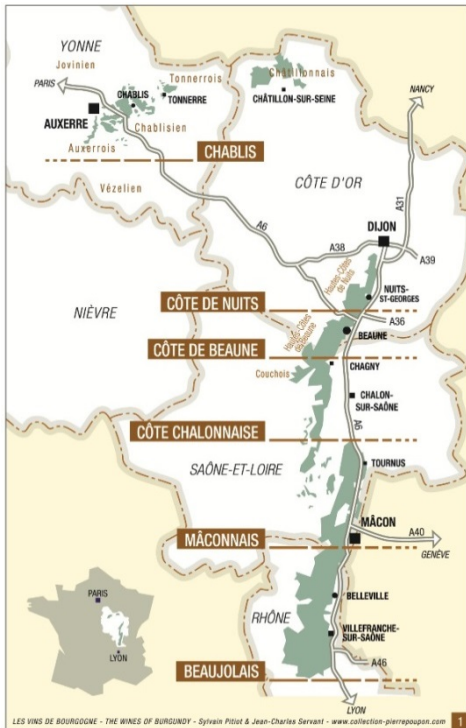




PASCAL BOUCHARD

CHABLIS - FRANCE



COTEAUX BOURGUIGNONS RÉSERVE SAINT PIERRE

- 80% Gamay
- 20% Pinot Noir

Coteaux Bourguignons is a recent appellation (2011). It allows Burgundy's red varietals, Pinot Noir and Gamay, to express all of their freshness. Though the soils are all composed of calcareous clay, the diversity of the terroirs that span the region from north to south gives this wine lovely, complex aromas and flavours.

VINEYARDS AND TERROIR

Calcareous clay and granitic soil.

VINIFICATION AND AGEING

Temperature-controlled stainless steel tanks 12 to 14 days. Ageing in tanks, with a small part in oak barrels 7 to 8 months.

TASTING NOTES

A fruity spicy nose with notes of cherry, redcurrant and liquorice with a touch of rose petal. Full-bodied and delectable on the palate with pleasing tannins and a hint of toast.

SERVING

Serve this wine with red meats, roasted or grilled poultry, dishes served in sauce, and mild cheeses.

Serve à 14°C. (57°F)

This wine is best enjoyed immediately in order to appreciate all of its fruitiness.

Pascal Bouchard sas – Parc des Lys – 89800 Chablis

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