



PASCAL BOUCHARD
CHABLIS - FRANCE



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PINOT NOIR “LOUIS”

VINEYARDS AND TERROIR

100% Pinot Noir from southern France's Pays d'Oc.
Calcareous clay soil

VINIFICATION AND AGEING

The grapes are destemmed and undergo traditional vinification with long maceration and monitored temperatures.
The wine is aged for 4 to 8 months in both oak barrels and stainless steel tanks.

TASTING NOTES

Fresh, fruity nose redolent of cherry, liquorice and mild spices.
Full-bodied and generous with lovely length on the palate.

SERVING

Pair our Pays d'Oc Pinot Noir with fine cuts of red meat, poultry and mild cheeses.
Serve at 14°C.

This wine is ready to drink or it may be cellared for up to 3 years.

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