



PASCAL BOUCHARD
CHABLIS - FRANCE

SAUVIGNON "AMAND"



PASCAL BOUCHARD

VINEYARDS AND TERROIR

100% Sauvignon from southern France's Pays d'Oc
Calcareous clay soil

VINIFICATION AND AGEING

The grapes are pressed and the must undergoes cold static settling followed by traditional vinification in temperature-controlled stainless steel tanks. Aged for 4 to 8 months in stainless steel tanks.

TASTING NOTES

Fruity nose, evocative of grapefruit, boxwood and lemon.
Balanced, lively and mineral on the palate.

SERVING

Serve our Pays d'Oc Sauvignon with savoury tarts, salads or as an aperitif.
Serve between 12 and 14°C.

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



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