



*Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of noble grapes. Generation after generation, the house perpetuates the tradition of quality, elegance and prestige in selecting and making fine wines which marvellously express all the richness of the French terroirs.*

#### Varietal

100% Pinot Gris.

#### Origins

“Vins de France” can be produced throughout the whole of France using grapes harvested exclusively within its borders.

Not commonly grown in France, this grape variety corresponds to the gray mutation of the Pinot Noir.

In accordance to our tradition and values of elegance and quality, the Pinot Gris grapes were selected on specific vineyards from the South of France, more specifically in the Languedoc area, in the Aude department.

#### Vinification

Mechanical harvesting.  
Semi-carbonic maceration followed by traditional vinification and ageing in tanks.

#### Tasting notes

**Colour:** beautiful gray color with an highest brilliance.

**Nose:** delicious aromas of exotic fruits (banana) and wild flowers.

**Palate:** ample and generous, with again the exotic fruits and citrus (lemon) notes. A very good length in the mouth, yet with a beautiful sense of tension. Light and pleasant hazelnuts hints on the finish with a smooth, rich aftertaste. A very elegant wine of great finesse.

#### Food and wine pairing

Enjoy with grilled asparagus, poultry in sauce, scallops, seafood platters.

#### Serving suggestions

Serve ideally at a temperature of 12° to 14°C (54 - 57°F).

#### Ageing potential

This pleasant wine is ready to drink now or within 2 years.

