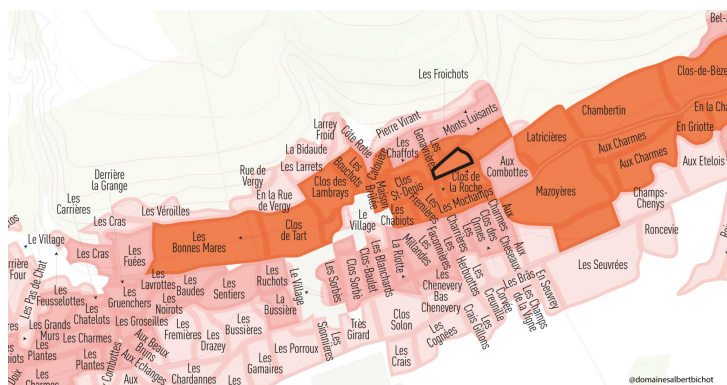


# CLOS DE LA ROCHE GRAND CRU MAISON ALBERT BICHOT



## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Predominantly limestone-based calcareous clay soil



## PRESENTATION

Located north of the village of Morey-Saint-Denis and adjacent to Gevrey-Chambertin, "Clos de la Roche" sits on the slope's rocky limestone ridge, which gives it its name. At altitudes of between 250 and 300 m, this is the largest Grand Cru walled vineyard in the village of Morey-Saint-Denis.

## WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (40 to 50% new barrels) for 16 to 18 months.

## TASTING

Complex nose featuring scents of red and black fruit along with a hint of tobacco and very fresh mentholated nuances which will evolve over time toward more animal and spicy notes. Rich and well balanced on the palate, this wine boasts impressive structure and crisp fruit, extending to an intense finish that is redolent of jammy, spicy notes.

## SERVING

Serve at 16-17°C (60-62°F).

Long aging potential: 7 to 10 years and more.

## FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, lamb, pork, game, duck)

Medium to mature cheeses

Recipe suggestion: venison with Grand Veneur sauce

## QUOTES

Wine Enthusiast: 96/100 (2018)

Decanter: 95/100 (2018)

Jasper Morris: 91-95/100 (2018)

