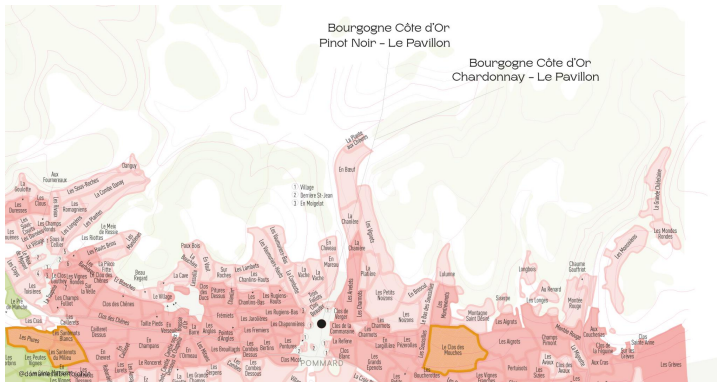




DOMAINES
ALBERT BICHOT
MAISON FONDÉE EN 1831

BOURGOGNE CÔTE-D'OR CHARDONNAY "LE PAVILLON" DOMAINE DU PAVILLON



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR

Calcareous clay soil
Surface area of the vineyard : 0,88 ha
Age of vines : 35-40 years old



PRESENTATION

It is in the Côte d'Or, at the heart of winegrowing Burgundy, that the region's most prestigious wines are produced. In order to bring these exceptional terroirs into the spotlight, the additional geographical denomination "Côte d'Or" was created in 2017.

The Bourgogne Côte d'Or wines have stricter production regulations than the Bourgogne wines (lower yields, same density of planting as for village wines, vineyards located exclusively in the Côte de Beaune and Côte de Nuits).

Our Bourgogne Côte d'Or Chardonnay "Le Pavillon" is crafted from grapes hailing from two plots located in the village of Meursault, along the same axis as an old road built by monks linking the hospital in Meursault - a historic building - with the Cîteaux Cross.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees: 50% in stainless steel vats and 50% in oak barrels (20% new barrels) for 10 to 12 months.

TASTING

Fine nose with scents of white flowers underscored by aromas of nuts (almond, hazelnut) and a hint of honey. The palate is soft and round, supported by subtle mineral tautness which gives the wine nice balance and a great deal of freshness on the finish.

SERVING

Serve between 10 and 12°C (50-53°F).

To taste young on the fruit or to keep 3 to 4 years.

FOOD PAIRINGS

Simply prepared fish and seafood

White meats and poultry, grilled or served in a light sauce



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