# BOURGOGNE HAUTES-CÔTES DE BEAUNE
# MAISON ALBERT BICHOT

LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Calcareous clay soil

## PRESENTATION
The Hautes-Côtes de Beaune vineyards are found on a plateau behind the famed Côte de Beaune, at an altitude of between 350 and 450 metres. Exposure varies primarily from south to east, meaning that the vines receive an optimal amount of sunshine. Because of the altitude, the harvest always begins a few days after the Côte de Beaune.

## WINEMAKING/AGEING
Fermenting maceration in thermoregulated stainless steel vats for 18 to 20 days.
Aging: 85% to 75% in stainless steel vats and 15% to 25% in oak barrels for 10 to 12 months.

## TASTING
Extremely fresh nose featuring scents of red and black berries (blackcurrant, raspberry…) along with a note of kirsch. Fruit forward on the palate, soft with delicate structure, This wine is spontaneous and charming.

## SERVING
Serve at 14-15°C (57-59°F).
To taste young on the fruit or to keep 3 to 4 years.

## FOOD PAIRINGS
Roasted or braised red and white meats
Medium cheeses

www.albert-bichot.com

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.