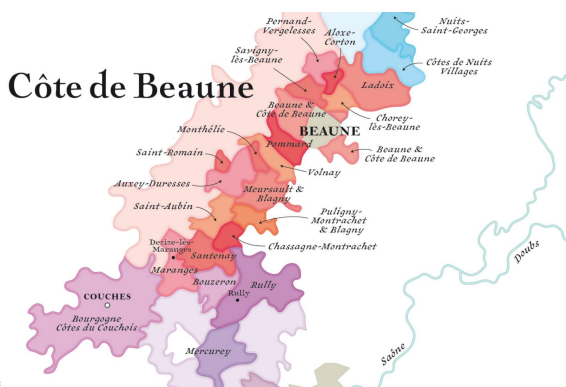


BOURGOGNE HAUTES-CÔTES DE BEAUNE
MAISON ALBERT BICHOT



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

