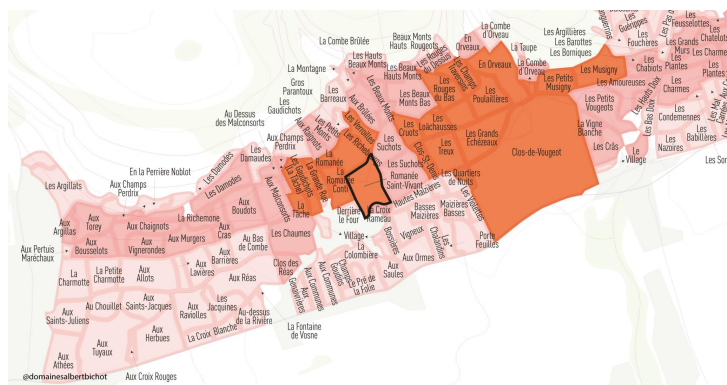


# ROMANÉE-SAINT-VIVANT GRAND CRU MAISON ALBERT BICHOT



## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Limestone soil with a high proportion of clay

## PRESENTATION

Vosne-Romanée is a famed village in the Côte de Nuits, owed to a great extent by the 6 Grand Crus that hail from this legendary terroir! It was the monks from the Saint-Vivant abbey, located near Vergy in the Hautes-Côtes, who cultivated the plots here nearly 1000 years ago. This mythical climat lies just below Romanée-Conti.

## 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

The nose, which features notes of stewed fruits, nutmeg and leather, testifies to the sophistication and subtlety that the Pinot Noir grape can express when grown in Burgundy's finest Climats. This wine boasts power, yet is smooth and delicate with complex substance and elegant robustness. The finish is exceptionally long... this is a truly great wine.

## 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: beef tournedos Rossini

