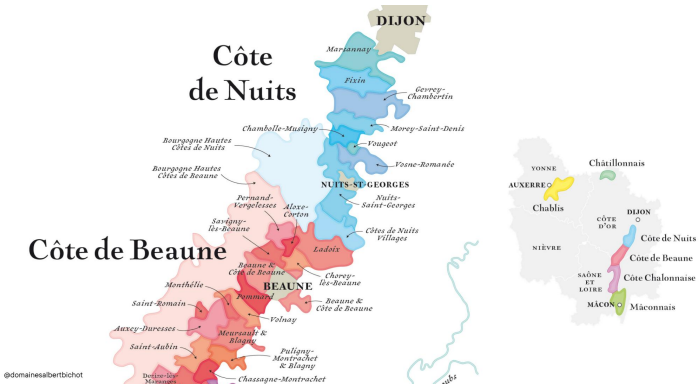
BOURGOGNE PINOT NOIR 2021 RÉSERVE DE L'ORANGERIE
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Calcareous clay soil

PRESENTATION
Burgundy has historically been one of the oldest terroirs of reference for Pinot Noir wines.
Our 'Réserve de l'Orangerie' cuvée is crafted from grapes hailing from a mosaic of plots that overlie calcareous clay soil, with varying exposure and altitude. The diversity of these terroirs along with careful vinification and ageing allow the Pinot Noir grape to produce an aromatic, fleshy, refined wine.

WINEMAKING/AGEING
Fermenting maceration in thermoregulated stainless steel vats for 18 to 20 days.
Aging: 80% in stainless steel vats and 20% in oak barrels for 10 to 12 months.

TASTING
Fresh, fine nose featuring notes of black and red fruit (raspberry, blackcurrant...). Fresh and fruity on the palate, this fleshy, supple wine is well balanced and boasts a pleasing fruity finish.

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

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