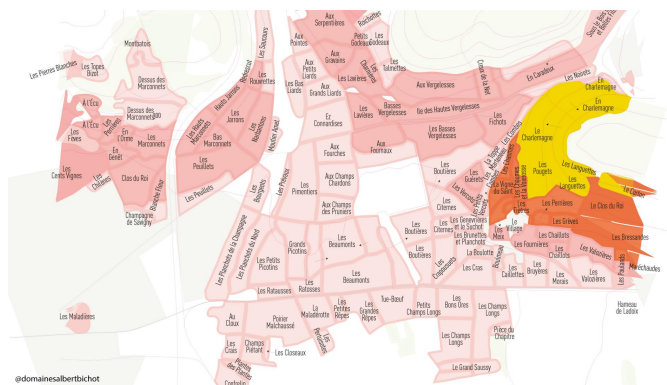


CHOREY-LES-BEAUNE RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil

PRESENTATION

Located at the heart of the Côte de Beaune, the commune of Chorey-Les-Beaune lies adjacent to Savigny-Les-Beaune and Aloxe-Corton and essentially produces red wines.

The calcareous clay overlies an ancient alluvial fan that contains a high proportion of pebbles, making the soil well drained.

WINEMAKING/AGEING

Handpicking, sorting of grapes upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (15 to 20% new barrels) for 14 to 16 months.

TASTING

Delicate nose featuring scents of ripe red fruit (cherry, raspberry...) along with nuances of toast, which will evolve over time toward spicy and slightly animal (leather, musk) notes. The palate is soft and round, supported by a fine tannic structure. The finish is delicate and subtly fragrant.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

