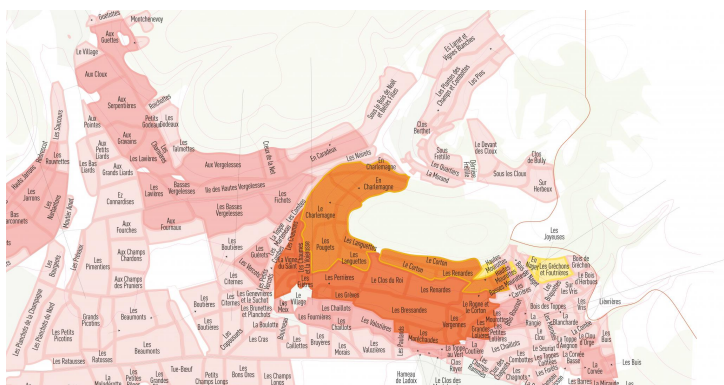


CORTON GRAND CRU MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Brown calcareous clay soil

PRESENTATION

Gateway to the Côte de Beaune from the north, the hill of Corton is shared among the villages of Ladoix-Serrigny, Aloxe-Corton and Pernand-Vergelesses and produces the two Grand Crus Corton (almost entirely red) and Corton-Charlemagne (white).

Facing southeast to southwest, the vineyards lie at altitudes of between 250 and 330 metres, forming an amphitheatre seen nowhere else in the Côte.

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 (35 to 45% new barrels) for 16 to 18 months.

TASTING

The intense nose features a harmonious bouquet of red fruit (cherry, raspberry...) aromas that mingle with delicate nuances of toast and vanilla. Boasting both structure and opulence, this appealing wine boasts a long, fruity finish.

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, game, duck)

Medium to mature cheeses

Recipe suggestion: beef Wellington with morel mushroom sauce

