

BOURGOGNE GAMAY MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Gamay 100%

TERROIR

Soils are there granitic and sandy, slightly clayey, at an altitude ranging between 200 and 450 meters. This lightweight soil gives our Bourgogne Gamay combination of freshness and fruit characteristics.



PRESENTATION

Bourgogne Gamay has become a new regional appellation from the 2011 vintage. Gamay grapes used must come exclusively from prestigious Beaujolais Crus areas (Brouilly, Chenas, Chiroubles, Côte-de-Brouilly, Fleurie, Juliéas, Morgon, Moulin à Vent, Régnié, Saint Amour).

SERVING

Serve at 14-15°C (57-59°F).

To taste young on the fruit or to keep 1 to 5 years.

FOOD PAIRINGS

it will accompany red meats, sausages and delicatessen. At the end of a meal, enjoy this wine with fine cheeses

