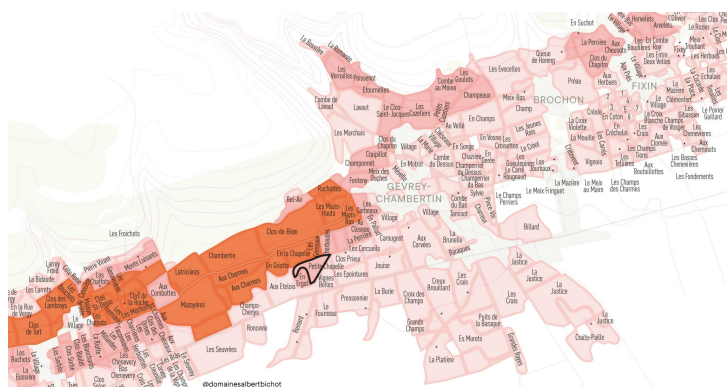


# GEVREY-CHAMBERTIN PREMIER CRU "PETITE CHAPELLE" MAISON ALBERT BICHOT



## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Deep, clay-rich soil overlying limestone subsoil

## PRESENTATION

A great appellation in the Côte de Nuits, both for its size and its renown, Gevrey-Chambertin stands out for the impressive diversity of its terroirs. White wine is not produced here, only Pinot Noir grapes are grown. The "Petite Chapelle" Premier Cru Climat (less than 10 acres in total), stands out for its elegance with finesse that is equalled only by its older, and more prestigious Grand Cru neighbour, "Chapelle-Chambertin".

## 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 40% new barrels) for 16 to 17 months.

## TASTING

Deep nose with aromas reminiscent of ripe red and black fruit (strawberry, raspberry...) and mild spices mingle with a delicate hint of oak. This well-balanced wine is rich and fleshy, and boasts a finely structured palate for an elegant overall impression. Long and very fragrant on the finish.

## SERVING

Serve at 16-17°C (60-62°F).  
Aging potential: 5 to 7 years and more.

## FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, game)  
Medium to mature cheeses  
Recipe suggestion: duck breast with mild spices

## QUOTES

Jasper Morris: 91-94/100 (2018)  
Wine Enthusiast: 94/100 (2018)

