

COTEAUX BOURGUIGNONS
MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETALS

Gamay, Pinot Noir

TERROIR

Calcareous clay



PRESENTATION

The Coteaux Bourguignons appellation was created in 2011. It features the region's grape varieties - Pinot Noir et Gamay - grown in Burgundy's cooler vineyards. Though the soil profile is systematically calcareous clay, the diversity of the terroirs along the north-south axis lend pleasing aromatic complexity to this wine.

WINEMAKING/AGEING

Fermenting maceration in thermoregulated stainless steel vats for 16 to 18 days.

Aging: 85 to 90% in stainless steel vats and 15 to 10% in oak barrels for 9 to 11 months.

TASTING

Exceptionally fresh nose featuring notes of red fruit (raspberry, red currant...) that are enhanced by a touch of liquorice and scents of rose petal. The delectable, full-bodied palate is supported by nice tannins and a hint of toast.

SERVING

Serve at 14-15°C (57-59°F).

Enjoy this wine when young or within 3 years to fully appreciate its fruitiness.

FOOD PAIRINGS

Charcuterie board

Grilled or roasted meats and poultry

Mild cheeses

