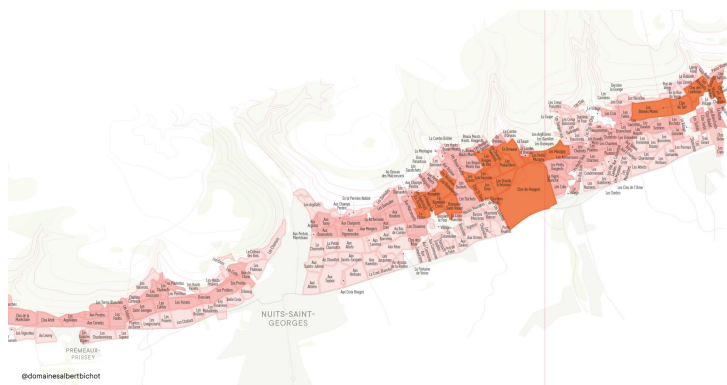


# BOURGOGNE HAUTES-CÔTES DE NUITS "LES DAMES HUGUETTES" MAISON ALBERT BICHOT



## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Calcareous clay soil (Jurassic rocks)

## PRESENTATION

"Les Dames Huguettes" is a widely renowned Hautes-Côtes de Nuits Climat. It is located on a particularly well exposed plateau that overlooks Nuits-Saint-Georges, at altitudes ranging between 300 and 400 metres.

## WINEMAKING/AGEING

Fermenting maceration in thermoregulated stainless steel vats for 18 to 20 days.

Aging: 40% in oak barrels, 60% in stainless steel vats for 12 to 14 months.

## TASTING

Fresh nose featuring notes of red and black fruit (raspberry, blackcurrant...) underscored by floral aromas (rose, violet...) and a pleasing touch of minerality. Scrumptious and velvety on the palate, this wine's structure, which is built on bold yet soft tannins, lends it perfect balance. Lovely, fresh finish bursting with fruit.

## SERVING

Serve at 14-15°C (57-59°F).

To taste young on the fruit or to keep 3 to 5 years.

## FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

## QUOTES

Wine Enthusiast: 92/100 (2019)

