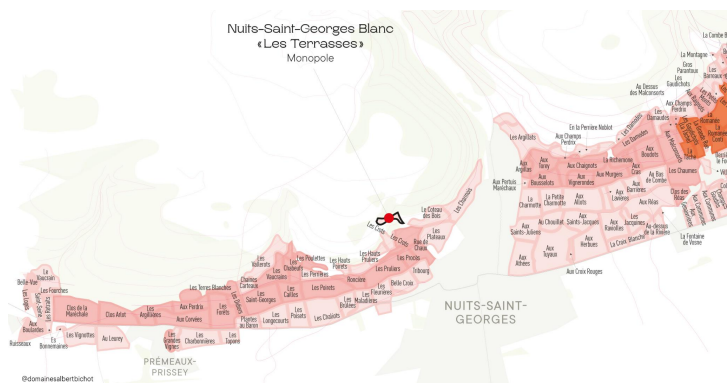




DOMAINES
ALBERT BICHOT
MAISON FONDÉE EN 1831

NUITS-SAINT-GEORGES "LES TERRASSES" MONOPOLE CHÂTEAU-GRIS



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Calcareous clay soil

Surface area of the vineyard : 2,10 ha

Age of vines : 25 years old



PRESENTATION

Built in the early 19th century, Château-Gris sits on a slope to the south-west of Nuits-Saint-Georges, at the heart of a 8.5 clos (walled vineyard). Back then, the locals named it as such because its roof is covered with grey (gris) slate whereas glazed tiles are more common in Burgundy and the name hasn't changed to the present day. Following a court decision in the 1920s, the name Château-Gris has taken precedence over the name "Les Crots", where the plot is located.

The vines are planted on terraces at altitudes of between 260 and 330 metres so that they can cling to the slope. The plots at the foot of the Château produce Nuits-Saint-Georges 1er Cru "Château-Gris" red, while the higher altitude plots are planted with Chardonnay grapes. They produce this Nuits-Saint-Georges "Les Terrasses", a very rare wine, as fewer than 4% of Nuits-Saint-Georges wines are white.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING

Sophisticated nose featuring floral and mineral notes, which are enhanced by a touch of oak. On the palate, this flavourful wine, both bold and round, offers a pronounced minerality along with elegant, discrete oak. Exceptionally long on the palate.

SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS

Finely prepared fish and seafood

Roasted or stewed white meats meat and poultry

QUOTES

Decanter: 94/100 (2022)

Tim Atkin: 92/100 (2020)

Vinous: 89-91/100 (2019)



www.albert-bichot.com



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