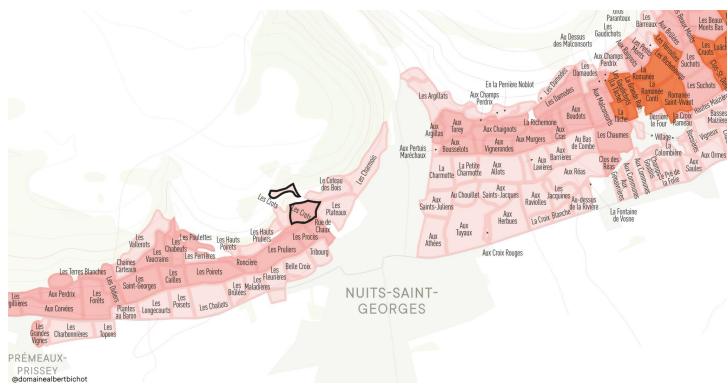


# NUITS-SAINT-GEORGES PREMIER CRU "LES CROTS" MAISON ALBERT BICHOT



## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Brown limestone soil

## PRESENTATION

Nuits-Saint-Georges gave its name to the Côte de Nuits and is almost exclusively devoted to the production of red Pinot Noir wines. The appellation stretches across 2 communes - Nuits-Saint-Georges and Prémieux-Prissey. Differences in terms of exposure and soil profiles in the vineyards in the south and north of the appellation result in wines that are very diverse.

The "Les Crots" Climat is located in the southern part of the commune of Nuits-Saint-Georges. Its name, a dialectal variant of "creux" (hollow) refers to the relief of this very steep slope whose contour forms a significant hollow.

## 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

The nose exudes intense notes of red fruit (cherry, strawberry, raspberry...), spices and tobacco. This wine is generous and full bodied on the palate, boasting good balance, structure and scrumptiousness. The finish is long and intensely aromatic.

## 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, duck, game)

Medium to mature cheeses

Recipe suggestion: beef tenderloin with confit shallot sauce

