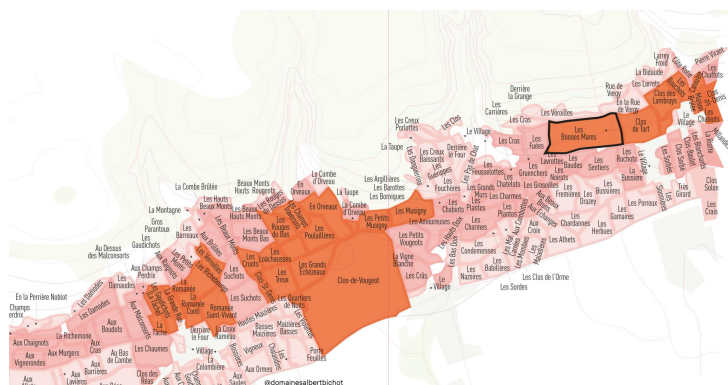


BONNES-MARES GRAND CRU MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Siliceous clay soil composed of limestone slabs overlying white marls



PRESENTATION

One of Burgundy's 33 Grand Crus, the "Bonnes-Mares" climat is divided between the communes of Morey-Saint-Denis and particularly Chambolle-Musigny.

This flagship wine of the Côte de Nuits, where the siliceous clay soil and limestone slabs overlying white marls lend the Pinot Noir grapes that grow on this exceptional terroir their unique characteristics: power and body without sacrificing finesse and elegance, as well as exceptional cellaring potential.

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 (40 to 50% new barrels) for 16 to 18 months.

TASTING

This wine expresses the exceptional character of a great terroir combined with a great grape variety. The superb nose combines notes of red and black fruit, flowers (peony, rose, violet...) and spices, which will evolve over time towards more complex scents (forest undergrowth, leather...). The rich, full-bodied, fleshy palate is supported by velvety tannins. The classy finish boasts remarkable length.

SERVING

Serve at 16-17°C (60-62°F).

Long aging potential: 7 to 10 years and more.

FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, lamb, pork, game, duck)

Medium to mature cheeses

Recipe suggestion: saddle of lamb with herbs

