

MÂCON-VILLAGES MAISON ALBERT BICHOT



LOCATION

VARIETAL Chardonnay

TERROIR Hard limestone or marl-based soil



PRESENTATION

This vineyard is located in the Mâconnais, in southern Burgundy, which differs from northern Burgundy, especially due to its climate, which is less harsh, as well as its vineyards, which cover the hills and valleys of over 80 communes.

WINEMAKING/AGEING

Alcoholic fermentation and aging on fine lees: 80% in stainless steel vats and 20% in oak barrels for 8 to 9 months.

TASTING

The nose boasts floral aromas (acacia, honeysuckle) underpinned by discrete minerality. Fruity and floral on the palate, this wine features pleasing roundness and a refreshing finish.

SERVING

Serve between 11 and 13°C (52-55°F). To taste young on the fruit or to keep 2 to 3 years.

FOOD PAIRINGS

Simply prepared fish and seafood White meats and poultry, grilled or served in a light sauce

QUOTES

Wine Spectator: 88/100 (2022) Wine Spectator: 86/100 (2021) Wine Spectator: 88/100 (2019)



on your