

BOURGOGNE PASSETOUTGRAIN
MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETALS

Gamay 65%, Pinot Noir 35%

TERROIR

Calcareous clay and granitic soil



PRESENTATION

The Pinot Noir and Gamay grapes which give birth to this wine hail from plots located in the Côte-d'Or and in the northern part of the Saône-et-Loire departments and are vinified together. The Pinot Noir vines grow in calcareous clay soil, which lends elegance and finesse to the wine, while the Gamay vines grow in limestone or granitic soil, lending fruit and roundness to the blend.

WINEMAKING/AGEING

Fermenting maceration in thermoregulated stainless steel vats for 12 to 14 days.

Aging in stainless steel vats for 8 to 9 months.

TASTING

Very fresh nose featuring fruity notes (raspberry, wild strawberry). This soft, elegant wine is sheer pleasure on the palate and boasts harmonious structure. The finish is fresh with discrete notes of light tobacco.

SERVING

Serve at 14-15°C (57-59°F).

Enjoy this wine when young or within 3 years to fully appreciate its fruitiness.

FOOD PAIRINGS

Charcuterie board
Grilled or roasted meats and poultry
Mild cheeses

