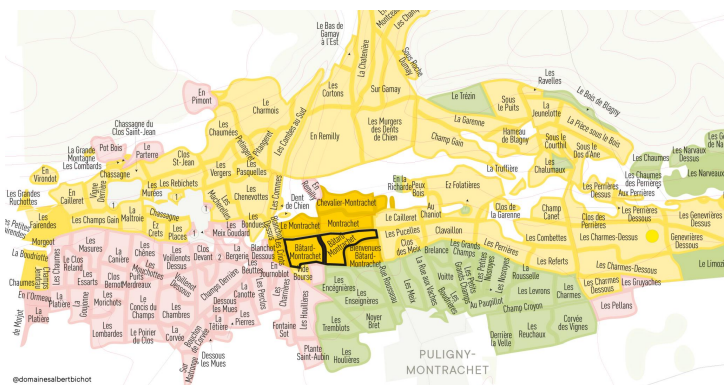


BÂTARD-MONTRACHET GRAND CRU MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Deep, clayey brown limestone soil overlying marls

PRESENTATION

A legend, a symbol, a part of Burgundy's heritage... our Grand Cru Bâtard-Montrachet, just like its neighbour Le Montrachet, embodies all of those qualities.

More or less divided equally between the communes of Chassagne and Puligny, it is said that the Lord of Puligny gave this plot to his illegitimate son, which is why it is called "Bâtard" (bastard). As for the name Montrachet, it is derived from "Mont Rachaz" (1252) or "Mont Chauve", in reference to the stony, barren aspect of the hill (in old French, "râche" meant "bald" ("chauve")).

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 (40 to 50% new barrels) for 14 to 16 months.

TASTING

Boasting incredible complexity even in its youth, this wine's first nose is redolent of dried fruit, flowers and spices, which opening up to honey notes. Powerful, unctuous and full bodied on the palate, this wine's dense structure lends it perfect balance. The long, scrumptious finish reveals toasted and jammy notes. This is a truly classy wine.

SERVING

Serve between 12 and 14°C (53-57°F).

Aging potential: 5 to 10 years and more.

FOOD PAIRINGS

Finely prepared fine fish and crustaceans

Foie gras, poultry and white meats, roasted or served in a cream sauce

Recipe suggestion: fattened roasting chicken stuffed with morel mushrooms

