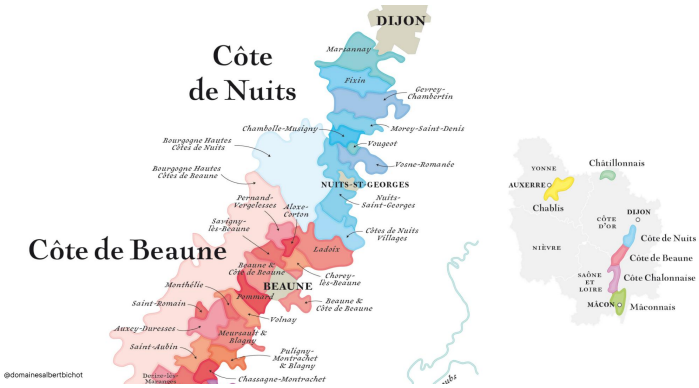
COTEAUX BOURGUIGNONS
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETALS
Pinot Noir, Gamay

TERROIR
Calcareous clay

PRESENTATION
The Coteaux Bourguignons appellation was created in 2011. It features the region's grape varieties - Pinot Noir et Gamay - grown in Burgundy's cooler vineyards. Though the soil profile is systematically calcareous clay, the diversity of the terroirs along the north-south axis lend pleasing aromatic complexity to this wine.

WINEMAKING/AGEING
Fermenting maceration in thermoregulated stainless steel vats for 16 to 18 days.
Aging: 85 to 90% in stainless steel vats and 15 to 10% in oak barrels for 9 to 11 months.

TASTING
Exceptionally fresh nose featuring notes of red fruit (raspberry, red currant...) that are enhanced by a touch of liquorice and scents of rose petal. The delectable, full-bodied palate is supported by nice tannins and a hint of toast.

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