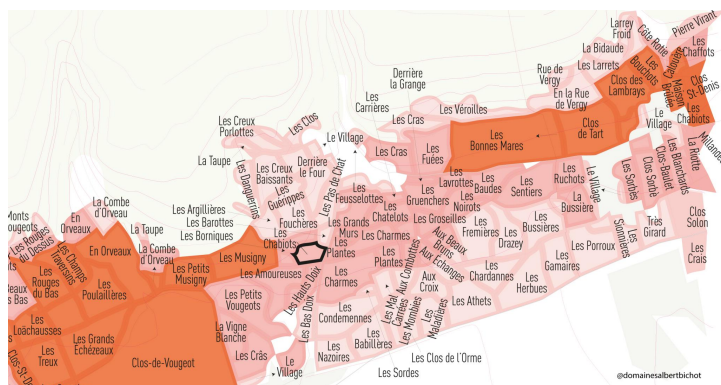


CHAMBOLLE-MUSIGNY PREMIER CRU "LES CHABIOTS" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Deep brown limestone soil

PRESENTATION

Between Vougeot and Morey-Saint-Denis, at the heart of the Côte de Nuits, the small village of Chambolle-Musigny derives its name from an ancient Celtic village called "Cambola".

The "Les Chabiots" Climat, which lies adjacent to "Les Amoureuses", is located in the southern part of the Premier Cru vineyards. The shallow soil with underlying limestone bedrock close to the surface lend this wine its silky elegance.

"Les Chabiots" is said to have gotten its name from the word "caboche", which was derived from the vulgar Latin word "capum" (head). This refers to the rocks and stone blocks (50 to 200 kg) that were found at depths of 40 to 60 cm when the soil was ploughed for the planting of vines.

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 (35 to 40% new barrels) for 16 to 17 months.

TASTING

The infinitely delicate nose reveals scents of red fruit (raspberry, strawberry...) and subtle floral notes (rose, violet...). Fleshy, delicate and perfectly balanced on the palate, this wine's structure boasts silky tannins and a long refreshing finish reminiscent of menthol and tobacco.

SERVING

Serve at 16-17°C (60-62°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (poultry, veal, lamb, feathered game)

Mild cheeses

Recipe suggestion: grenadin of veal with morel mushrooms

QUOTES

Jancis Robinson: 17/20 (2023)

Wine Spectator: 90/100 (2022)

Jasper Morris: 90-92/100 (2021)

