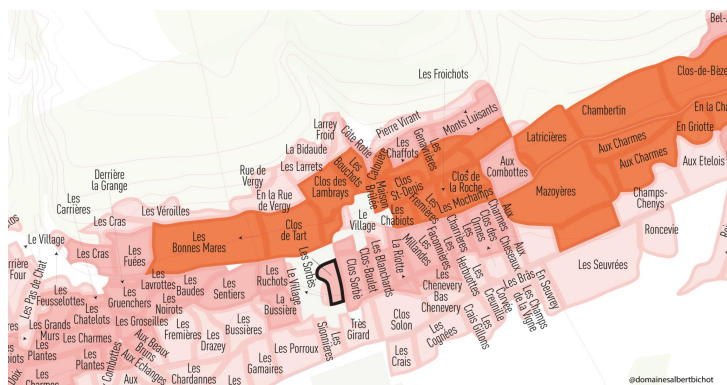


MOREY-SAINT-DENIS PREMIER CRU "LES SORBETS" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Clayey brown soil overlying hard limestone and pebbly scree



PRESENTATION

Morey-Saint-Denis is located in the Côte de Nuits, between Gevrey-Chambertin to the north, and Chambolle-Musigny to the south. The vineyards cover a surface area of 230 acres including 100 acres of Premier Crus and almost exclusively produce red Pinot Noir wines. This appellation offers a combination of the masculine character of Gevrey-Chambertin and the feminine typicity of Chambolle-Musigny.

"Les Sorbets" is a Premier Cru located at an altitude of 250 metres. Its name refers to the rowan trees (sorbiers) that were once commonly found on this plot, prized for their orange-red fruit, flowers and wood.

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 intense nose is redolent of red and black fruit (raspberry, blackcurrant, raspberry...) combined with a delicate touch of oak, which will evolve over time towards more complex scents (spices, forest undergrowth, leather...). Fleishy and full bodied on the palate, this wine offers pleasing structure that lends it perfect balance. The long finish is silky and deliciously fruity.

SERVING

Serve at 16-17°C (60-62°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, duck, game)

Medium to mature cheeses

Recipe suggestion: medallion of venison with mushroom sauce

QUOTES

Tim Atkin: 93/100 (2023)

Decanter World Wine Awards: 97/100, Platinum Medal (2022)

Decanter World Wine Awards: 96/100, Gold Medal (2020)

