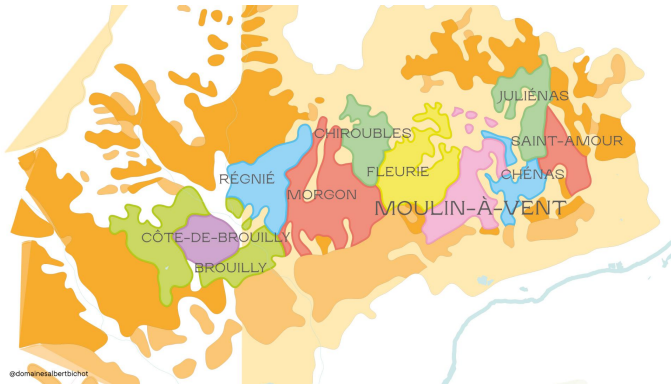


# BEAUJOLAIS "PARCELLAIRE" MAISON ALBERT BICHOT



LOCATION  
Beaujolais

VARIETAL  
Gamay

TERROIR  
Schistous granitic soil



## PRESENTATION

At the southern extremity of winegrowing Burgundy, the Beaujolais is a not-to-be-missed region that has gained international fame due to Beaujolais Nouveau. However, in addition to that festive wine, the Beaujolais also offers a remarkable ensemble of terroirs where the Gamay grape, which originated in the region, shows off all it has to offer like nowhere else.

The granite-based soils of the Monts du Beaujolais showcase the characteristics and full potential of this varietal. The climate, which is warmer than the rest of Burgundy, also has an influence on the characteristics of the wines, which boast intense fruit flavours and round mouthfeel.

## WINEMAKING/AGEING

Fermenting maceration in thermoregulated open vats for about 10 days. Aging in stainless steel vats for 5 to 6 months.

## TASTING

Delicate nose combining floral notes (violet, peony) with the fruit forward character of the Gamay grape. The palate is fresh, fleshy and delicious with notes of red fruit. The finish is refreshing with fruit continuing to dominate.

## SERVING

Serve at 12-13°C (53-55°F).

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

## FOOD PAIRINGS

Charcuterie boards and cheeses  
Vegetarian starters and dishes  
Grilled or roasted meats and poultry

