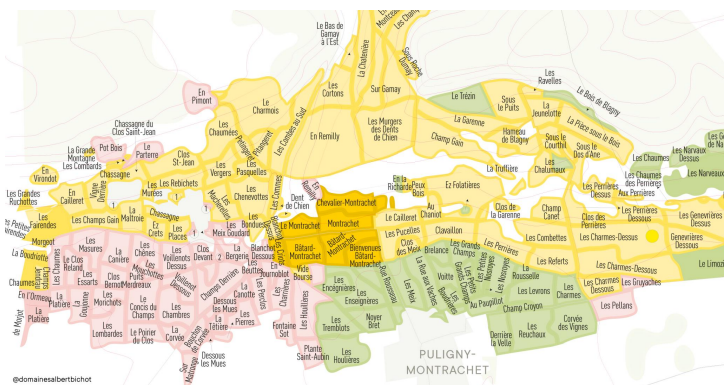


PULIGNY-MONTRACHET PREMIER CRU "LES GARENNES" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Calcareous clay, overlying a stony strip

PRESENTATION

The central part of the Côte de Beaune has a zone predestined for the production of great white wines of which Puligny-Montrachet is indisputably one of the most glorious representatives. World-renowned for its white wines, this vineyard area touches the limit of Meursault to the north and Chassagne-Montrachet to the south. The soil here is heavily dominated by limestone to the extent that it has a yellowish colour. The white wines from chardonnay grapes are dry but round and develop a floral and fruity flavour. This Premier Cru lies on the hamlet of Blagny which belongs to the commune of Puligny-Montrachet. The vineyard plot here is on a gentle hillside orientated eastwards on stony clay-and-limestone soil.

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 (30 to 35% new barrels) for 14 to 16 months.

TASTING

Fine and delicate nose, it develops subtle fruity aromas of pineapple and nectarine enhanced with notes of mild spices, cinnamon and vanilla. Fleshy and full-bodied, this wine is harmonious and well-balanced. The finish is pleasantly long and refreshing.

SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 2 to 7 years.

FOOD PAIRINGS

Our Puligny-Montrachet Premier Cru "Les Garennes" is a very good choice to pair with fish in sauce, shellfish or blue cheeses.

