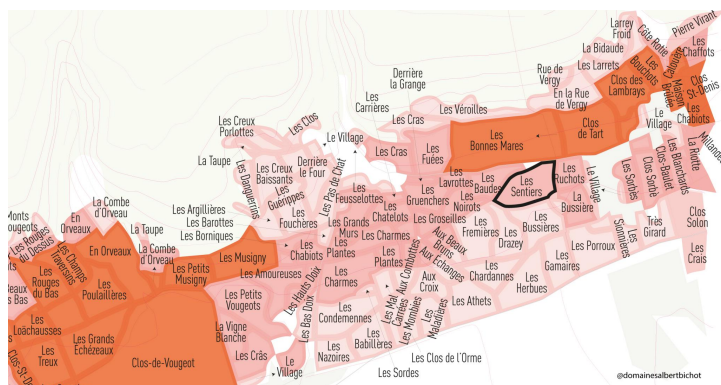


CHAMBOLLE-MUSIGNY PREMIER CRU "LES SENTIERS" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Rather deep clayey 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 Sentières" Premier Cru is located at the border between Chambolle-Musigny and Morey-Saint-Denis below the "Bonnes-Mares" Grand Cru.

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...). The palate is delicate yet fleshy and very flavourful and boasts silky tannins. Long, elegant finish.

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

