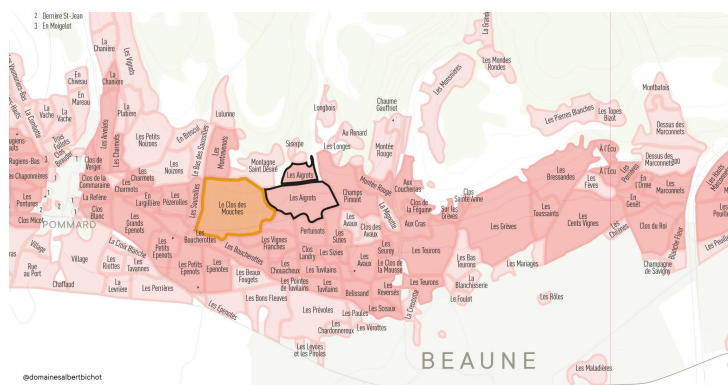


# BEAUNE PREMIER CRU "LES AIGROTS" MAISON ALBERT BICHOT



## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Calcareous clay soil overlying hard limestone and scree

## PRESENTATION

Beaune is the historic capital of Burgundy wines and its town centre has been the site of the headquarters of the House of Albert Bichot for over a century now.

In addition to capturing the attention of the entire world on the 3rd Sunday of every November when it hosts the legendary Hospices de Beaune wine auction, it is also one of the largest appellations in surface area in the Côte de Beaune. Though less well known than its illustrious neighbours, this appellation nevertheless offers several renowned Premier Crus of great interest for their balance and diversity.

"Les Aigrots" is a Premier Cru located west of the town of Beaune, at the upper part of the slope. Its name is the Burgundian dialect for holly, the thorny shrub with red berries that once grew here.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

## TASTING

The delicate nose opens with scents of red fruit (cherry, raspberry...) and spices opening up to notes of forest undergrowth. The rich, fleshy palate is delicately structured by bold yet silky tannins that contribute to this wine's lovely length.

## SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

## FOOD PAIRINGS

Roasted or stewed red and white meats

Medium cheeses

Recipe suggestion: rack of lamb with honey and rosemary

