

BOURGOGNE
MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETALS

Pinot Noir, Gamay

TERROIR

Calcareous clay and granitic soil



PRESENTATION

Pinot Noir grapes grown in calcareous clay soil lend elegance and finesse to this wine, while the Gamay grapes, grown in limestone or granitic soil, lend fruit and roundness.

WINEMAKING/AGEING

Fermenting maceration in thermoregulated stainless steel vats for 16 to 18 days.

Aging: 85 to 90% in stainless steel vats and 15 to 10% in oak barrels for 9 to 11 months.

TASTING

Fresh, fine nose featuring notes of red and black fruit (raspberry, blackcurrant...). The palate is fleshy, soft and well balanced. Lovely fresh, fruity finish.

SERVING

Serve at 14-15°C (57-59°F).

To taste young on the fruit or to keep 3 to 4 years.

FOOD PAIRINGS

Charcuterie board

Grilled or roasted meat and poultry

Mild cheeses



www.albert-bichot.com



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