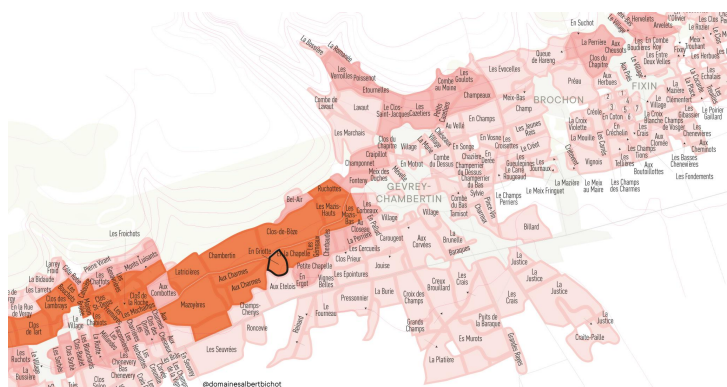


GRIOTTE-CHAMBERTIN GRAND CRU MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil with a high proportion of pebbles



PRESENTATION

Located between Charmes et Chappelle-Chambertin, at the heart of Gevrey's Grand Crus, below the famous "Clos de Bèze", the "Griotte Chambertin" Grand Cru comprises a surface area of approximately 6.5 acres. This is the smallest of Gevrey-Chambertin's 9 Grand Crus. Its name does not come from its aromas ("griottes" are sour cherries), but from the Burgundian term "cras", or "criot", which refer to very stony soil. Indeed, the vineyard, exposed to the east is planted on a lean soil resting on limestone slabs.

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 (40 to 50% new barrels) for 16 to 18 months.

TASTING

Intense nose redolent of red and black fruit and flowers (rose, peony), combined with subtle notes of spices, which will evolve over time toward more complex aromas (forest undergrowth, leather...). On the palate, this powerful, opulent wine expresses itself with utmost elegance.

SERVING

Serve at 16-17°C (60-62°F).
Long aging potential: 7 to 10 years and more.

FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, lamb, pork, game, duck)
Medium to mature cheeses
Recipe suggestion: beef tenderloin with a red wine reduction

QUOTES

Vinous: 93-95/100 (2019)
Allen Meadows: 91-94/100 (2019)

