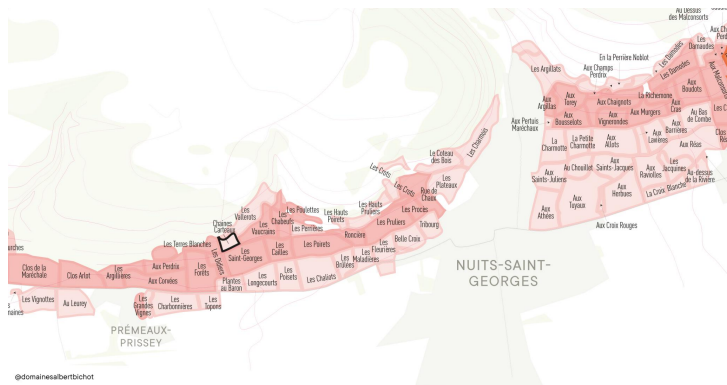


NUITS-SAINT-GEORGES PREMIER CRU "CHAÎNES CARTEAUX"

MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Light brown limestone soil containing sands and pebbles

PRESENTATION

Nuits-Saint-Georges gave its name to the Côte de Nuits and is almost exclusively devoted to the production of red Pinot Noir wines. The appellation stretches across 2 communes - Nuits-Saint-Georges and Prémieux-Prissey. Differences in terms of exposure and soil profiles in the vineyards in the south and north of the appellation result in wines that are very diverse.

The "Chaînes Carteaux" Premier Cru vineyard, located at an altitude of 275 m, overlooks the "Les Saint-Georges" Premier Cru, the name of which was added to the name of the town of Nuits at the end of the 19th century.

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 sophisticated nose combines scents of red and black fruit (raspberry, strawberry, blackcurrant...) with a delicate touch of oak, which will evolve over time toward more complex aromas (spices, forest undergrowth, leather...). Rich, dense and fleshy on the palate, this wine boasts structure that features bold, yet elegant tannins that lend it perfect balance.

SERVING

Serve at 16-17°C (60-62°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, duck, game)

Medium to mature cheeses

Recipe suggestion: beef tenderloin with confit shallot sauce

QUOTES

Decanter World Wine Awards: 91/100 - Silver Medal (2021)

Allen Meadows: 89-92/100 (2019)

Jasper Morris: 92-94/100 (2018)

