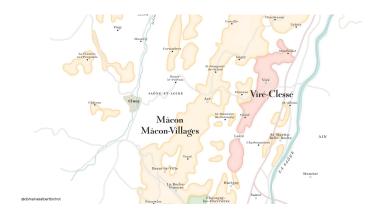


# MÂCON-PIERRECLOS MAISON ALBERT BICHOT



LOCATION Bourgogne

VARIETAL

Gamay

## **TERROIR**

Sandy, granitic soil



### **PRESENTATION**

The village of Pierreclos is located due south of the Mâconnais. As it lies on the border of the Beaujolais, its soil is particularly well suited to the cultivation of the Gamay grape.

## WINEMAKING/AGEING

Fermenting maceration in thermoregulated vats for 15 days. Aging: 80% in stainless steel vats, 20% in oak barrels for 8 to 9 months.

#### **TASTING**

Remarkable fruit forward nose with scents of cherry, plum and mild spices. Soft yet bold on the palate, this wine features delectable, tangy flavours. The fragrant finish has predominant notes of red fruit.

## **SERVING**

Serve between 11 and 13°C (52-55°F). To taste young on the fruit or to keep 2 to 3 years.

#### **FOOD PAIRINGS**

Charcuterie and cheese boards Starters and vegetarian dishes Grilled or roasted meats and poultry

