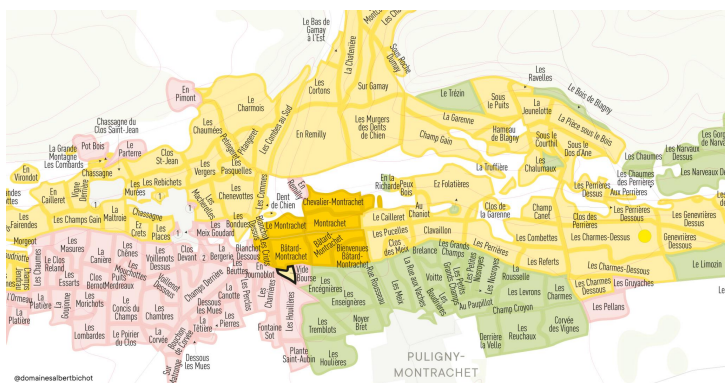


CHASSAGNE-MONTRACHET PREMIER CRU "VIDE BOURSE" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Very well-drained calcareous clay soil with a high proportion of small pebbles



PRESENTATION

Located in the southern part of the Côte de Beaune, the Chassagne-Montrachet appellation, along with Meursault and Puligny-Montrachet, is part of the prestigious Côte des Blancs and is one of the treasures of Burgundy's viticultural heritage.

Adjacent to "Bâtard-Montrachet", alongside the ancient "Chemin de Couches" road, the "Vide-Bourse" Climat was classified as a Premier Cru rather late, because it did not join Chassagne-Montrachet's 21 other Premier Crus until 1974.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (30 to 35% new barrels) for 14 to 16 months.

TASTING

Elegant, complex nose evocative of citrus fruit and flowers, which will evolve over time toward notes of dried fruit and exotic spices. Rich, intense and full bodied on the palate with subtle oak undertones. Very pleasing long, flavourful finish.

SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 5 to 7 years.

FOOD PAIRINGS

Finely prepared fine fish and crustaceans

Poultry and white meats, roasted or served in a cream sauce

Recipe suggestion: chicken breast with mushrooms served with a creamy sauce.

QUOTES

Allen Meadows: 91/100 (2020)

Allen Meadows: 90-93/100 (2019)

Wine Enthusiast: 93/100 (2018)

