BOURGOGNE CÔTE D'OR CHARDONNAY "SECRET D'OCÉAN"
MAISON ALBERT BICHOT

LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Calcareous clay soil

PRESENTATION
Firmly moored to the deck, the two 228-litre barrels crossed the Atlantic Ocean to the rhythm of the currents and sea variations. With a stopover in New York, the yacht sailed across the Atlantic for two months before returning to Saint-Malo in early March.
For Albert Bichot, the aim of this experiment is to study the variations in the development of white wines and to see the birth of a unique cuvée.

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

TASTING
Fine bouquet with notes of citrus fruit and white flowers that evolve into hints of honey and dried fruit. Lively, dynamic and very powerful on the palate, skilfully combining minerality and tension.

SERVING
Serve between 10 and 12°C (50-53°F).
To taste young on the fruit or to keep 3 to 4 years.

FOOD PAIRINGS
fish and oysters
White meats and poultry, grilled or served in a light sauce