

BOURGOGNE HAUTES-CÔTES DE NUITS
MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil

PRESENTATION

The vineyards are located at altitudes ranging between 300 and 400 metres on the slopes of valleys or plateaus to the west of the famed Côte de Nuits. Exposure varies primarily from south to east, meaning that the vines receive an optimal amount of sunshine. The climate is often harsh, which, along with higher altitudes, means that the grapes ripen later and often more slowly than in the Côte de Nuits. These wines are fresh and fruity, boasting nice vivacity.

Our expertise enables us to balance the wine's character with subtle ageing for more roundness and fullness.

WINEMAKING/AGEING

Fermenting maceration in thermoregulated stainless steel vats for 18 to 20 days.

Aging: 85 to 75% in stainless steel vats and 15 to 25% in oak barrels for 10 to 12 months.

TASTING

Extremely fresh nose featuring intense aromas of red and black berries (raspberry, blackcurrant...). Fresh and bursting with flavour on the palate, this wine's balance is owed to its bold yet soft tannins. Lovely, fresh, fruity finish.

SERVING

Serve at 14-15°C (57-59°F).

To taste young on the fruit or to keep 3 to 4 years.

FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

