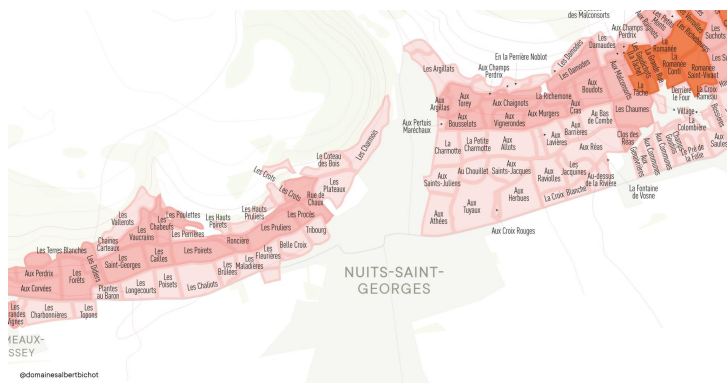


CÔTE DE NUITS-VILLAGES RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil

PRESENTATION

The grapes for this appellation come from villages located in the northern and southern parts of the Côte de Nuits, essentially from plots in Brochon (near Gevrey-Chambertin) and Corgoloin-Comblanchien (near Nuits-Saint-Georges).

WINEMAKING/AGEING

Handpicking, sorting of grapes upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (15 to 20% new barrels) for 14 to 16 months.

TASTING

The nose features red and black fruit (blackcurrant, cherry, raspberry...) underpinned by a hint of smoke. Just as appealing on the palate, with structure provided by very soft, well-integrated tannins. A hint of liquorice on the finish.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

FOOD PAIRINGS

Terrines and pâtés, roasted or stewed meats (lamb, pork, veal)

Medium cheeses

