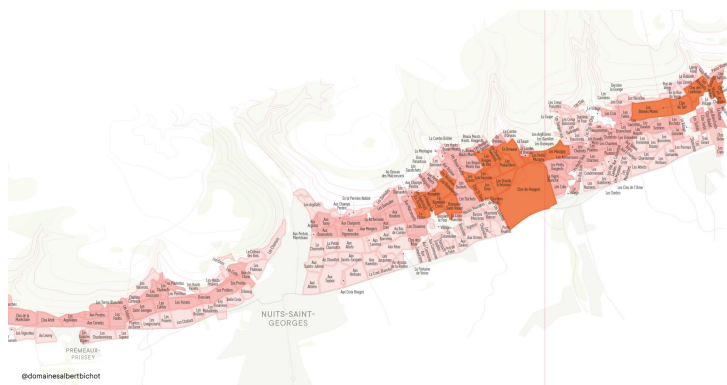


# BOURGOGNE HAUTES-CÔTES DE NUITS RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT



## LOCATION

Bourgogne

## VARIETAL

Chardonnay

## TERROIR

Clay-limestone soils

## PRESENTATION

This vineyard is located between 300 and 400 meters above sea level on slopes of valleys or plateaus to the west of the famous Côte de Nuits. The orientations vary from south to east, capturing maximum sunlight. The climate is often harsher. Combined with the influence of altitude, grape maturation is later and often slower than on the Côte. The result is fresh and fruity wines, with a pleasant vivacity.

## WINEMAKING/AGEING

Alcoholic fermentation and aging on fine lees: 70% in stainless steel tanks and 30% in oak barrels for 9 to 11 months.

## TASTING

Bouquet of beautiful intensity with a dominance of white flower and yellow fruit aromas (plum, mirabelle). Frank and balanced, the palate reveals a pleasant freshness and beautiful minerality.

## SERVING

Serve between 10 and 12°C.

To be enjoyed young with fruit or to keep for 3 to 4 years.

## FOOD PAIRINGS

Fish and seafood simply cooked

White meats and poultry grilled or in a light sauce

