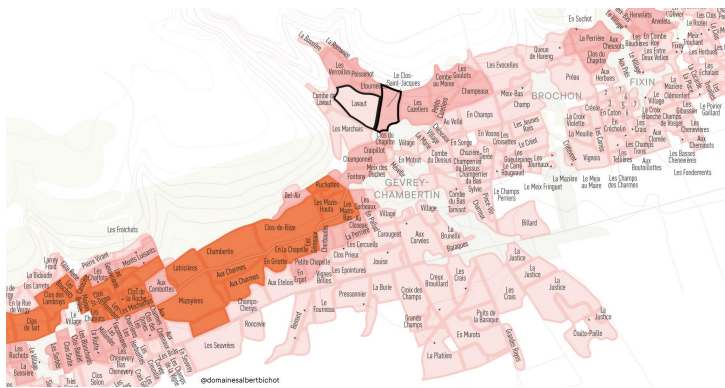


# GEVREY-CHAMBERTIN PREMIER CRU "LAVAUX SAINT-JACQUES" MAISON ALBERT BICHOT



LOCATION  
Bourgogne

VARIETAL  
Pinot Noir

## TERROIR

Brown limestone soil in the upper part and calcic, clay-rich brown soil in the lower part



## PRESENTATION

A great appellation in the Côte de Nuits, both for its size and its renown, Gevrey-Chambertin stands out for the impressive diversity of its terroirs. White wine is not produced here, only Pinot Noir grapes are grown. The "Lavaux Saint-Jacques" Climat is located on the slopes that border the exit of the Lavaux combe. This valley has a strong influence on the growth cycle of the vine, and the ripening of the grapes, lending considerable boldness and precision to the wine.

## WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.  
Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.  
Aging in oak barrels (35 to 40% new barrels) for 16 to 17 months.

## TASTING

Deep nose with aromas reminiscent of ripe red and black fruit (strawberry, raspberry...) and mild spices mingled with a delicate hint of oak which will evolve toward scents of leather over time. This powerful, concentrated wine boasts nice structure on the palate, along with well-integrated tannins and good balance. Very long and intensely fragrant on the finish.

## SERVING

Serve at 16-17°C (60-62°F).  
Aging potential: 5 to 7 years and more.

## FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, game)  
Medium to mature cheeses  
Recipe suggestion: duck breast with mild spices

