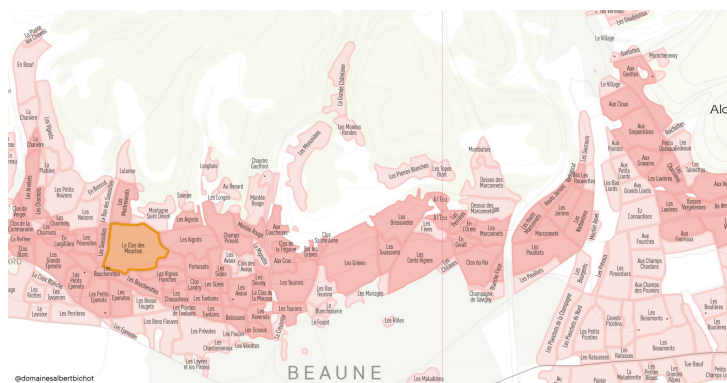




## LOCATION

Bourgogne

## VARIETAL

Pinot Noir

## TERROIR

Predominantly limestone-based reddish brown soil

## PRESENTATION

Beaune is the historic capital of Burgundy wines and its town centre has been the site of the headquarters of the House of Albert Bichot for over a century now.

In addition to capturing the attention of the entire world on the 3rd Sunday of every November when it hosts the legendary Hospices de Beaune wine auction, it is also one of the largest appellations in surface area in the Côte de Beaune.

Though less well known than its illustrious neighbours, this appellation nevertheless offers many terroirs of great interest for their balance and diversity.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

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

Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

## TASTING

Elegant nose featuring notes of red fruit (cherry, raspberry...) which mingle with delicate hints of smoke and vanilla. Scrumptiously fruity on the palate, this wine boasts bold structure and an intensely fragrant finish evocative of notes of violet and sloe.

## SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

## FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

