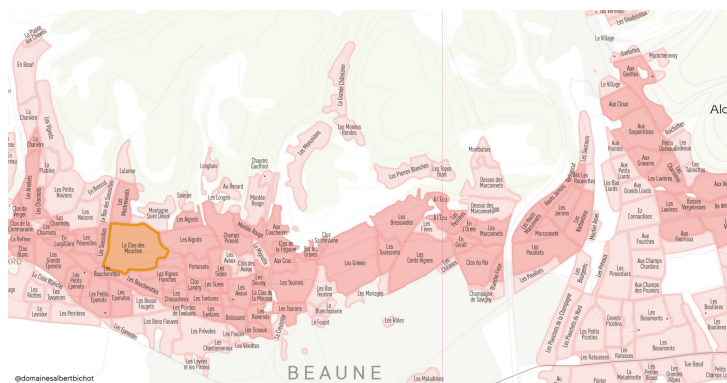


BEAUNE "CLOS DE L'ERMITAGE" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil overlying hard limestone

PRESENTATION

Beaune is the historic capital of Burgundy wines and its town centre has been the site of the headquarters 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.

The "Clos de l'Ermitage" plot is located at a higher altitude on Mount St-Désiré. The Pinot Noir grapes grow in calcareous clay soil that overlies hard Oxfordian limestone, allowing them to express all of their finesse along with tautness that is paired with characteristic minerality. The presence of numerous "meurgers" (stones piled up by humans) attest to the shallowness of this particularly rocky soil.

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 slightly grilled, smoky nuances that will evolve towards leather and forest undergrowth over time. The palate is fleshy and elegant, structured by dense, but fine tannins. Lovely length showcases the minerality of this terroir.

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

QUOTES

Wine Spectator: 92/100 (2022)

James Suckling: 95/100 (2020)

Wine Spectator: 93/100 (2019)

