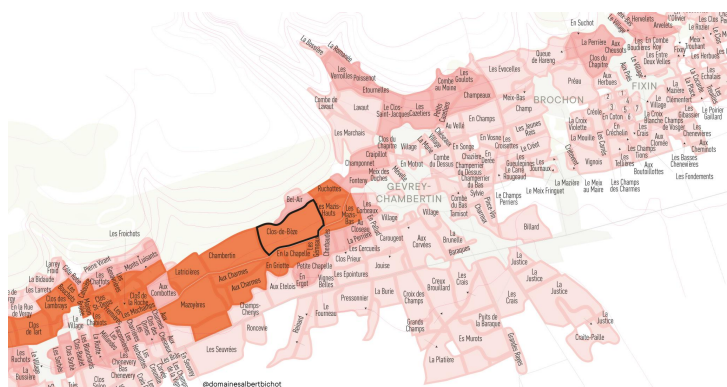


CHAMBERTIN-CLOS DE BÈZE GRAND CRU MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Brown soil containing clay and gravelly scree

PRESENTATION

"Clos de Bèze" is located in the southern part of Gevrey-Chambertin on the Route des Grands Crus. Once the property of the monks of the Bèze abbey, this climat lies on a moderate slope and benefits from full eastern exposure. Its prestigious neighbours are Mazis-Chambertin to the north and Chambertin to the south.

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 (40 to 50% new barrels) for 16 to 18 months.

TASTING

This wine expresses the exceptional character of a grand terroir combined with that of a noble grape variety. Complex nose featuring notes of red fruit and flowers (peony, rose, violet...), which are enhanced by delicate hints of oak which will evolve toward scents of spices, forest undergrowth and leather over time. This is a highly distinguished wine endowed with voluptuous body and elegant tannic structure. Superb length.

SERVING

Serve at 16-17°C (60-62°F).
Long aging potential: 7 to 10 years and more.

FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, lamb, pork, game, duck)
Medium to mature cheeses
Recipe suggestion: beef tenderloin served with a red wine reduction

