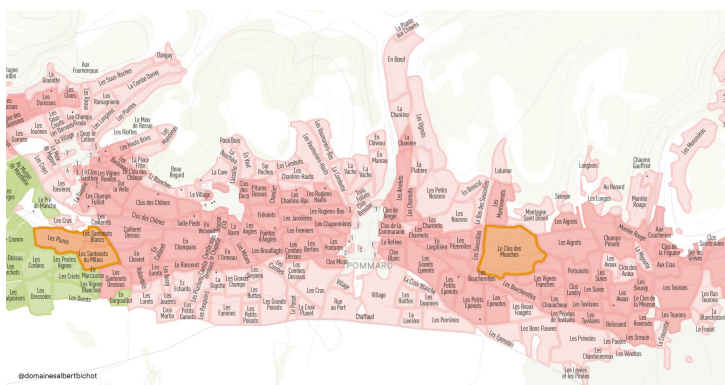


POMMARD
MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Red/brown soil rich in hard piedmont limestone



PRESENTATION

Pommard is one of the most renowned villages in the Côte de Beaune and produces exclusively red wines.

The reddish brown soil contains a high proportion of limestone from the piedmont and yields some of Burgundy's most tannic and robust wines.

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

Complex nose combining notes of red and black fruit (raspberry, blackcurrant...) with subtle hints of oak, smoke and spices. The palate is rich and fleshy and is supported by a bold yet well-integrated tannic structure. This wine boasts character, but remains elegant and is endowed with lasting flavours on the finish.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Red meats, roasted or served in a wine sauce

Medium to mature cheeses

