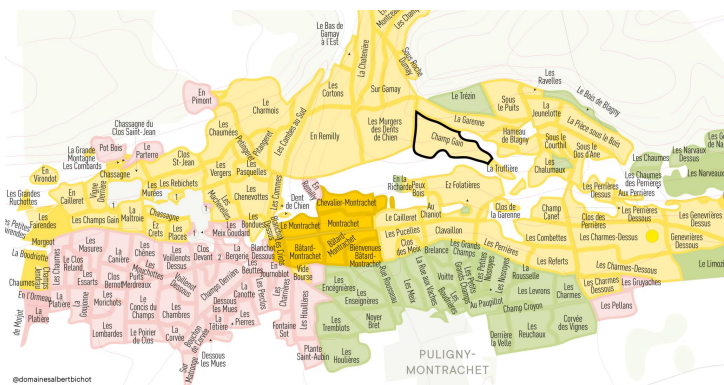


# PULIGNY-MONTRACHET PREMIER CRU "CHAMP GAIN" MAISON ALBERT BICHOT



## LOCATION

Bourgogne

## VARIETAL

Chardonnay

## TERROIR

Very pebbly calcareous clay soil

## PRESENTATION

The notoriety of the village and its name are due to the presence of a part of Burgundy's most celebrated white Grand Cru - the famous Montrachet. "Champ Gain" is one of the highest Premier Cru Climats in altitude. Located near the renowned hamlet of Blagny, it is comprised of plots that are longer than they are wide, below the Climat "La Garenne". Its name means "land that has overtaken the forest".

## WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (30 to 35% new barrels) for 14 to 16 months.

## TASTING

The nose is both fruity and mineral, combining scents of nuts (almond) with lovely freshness that is slightly mentholated. The palate is extremely supple and boasts notes of candied fruit and a long finish evocative of spices. This well-balanced wine combines elegance and power.

## SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 5 to 7 years.

## FOOD PAIRINGS

Finely prepared fine fish and crustaceans

Poultry and white meats, roasted or served in a cream sauce

Recipe suggestion: sole filets with orange

## QUOTES

James Suckling: 94/100 (2018)

