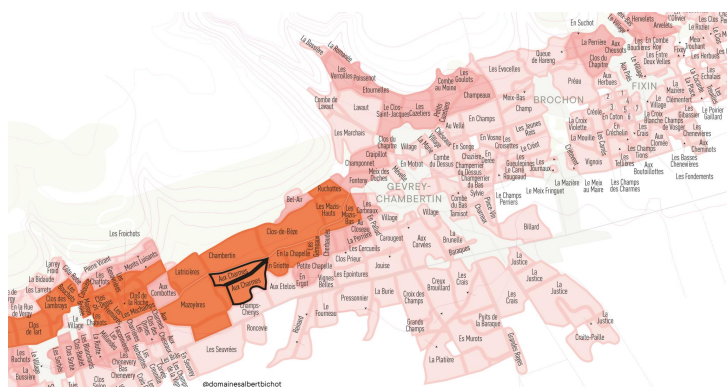


CHARMES-CHAMBERTIN GRAND CRU MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil with silt and gravelly scree in the upper part



PRESENTATION

"Charmes-Chambertin" is one of Gevrey-Chambertin's nine Grand Crus. The "Charmes-Chambertin" and "Mazoyères-Chambertin" areas of appellation are the same, but "Charmes-Chambertin" is more commonly used.

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

The nose boasts great depth and features notes of red fruit (raspberry, red currant), and flowers (peony, rose, violet...) along with a delicate hint of oak which will evolve over time to more animal and spicy aromas. Power and elegance come together marvellously on the palate for voluptuous mouthfeel.

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

QUOTES

James Suckling: 98/100 (2020)
Jasper Morris: 93-95/100 (2018)
Vinous: 92-94/100 (2018)

More information
on your
smartphone



www.albert-bichot.com

