



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

