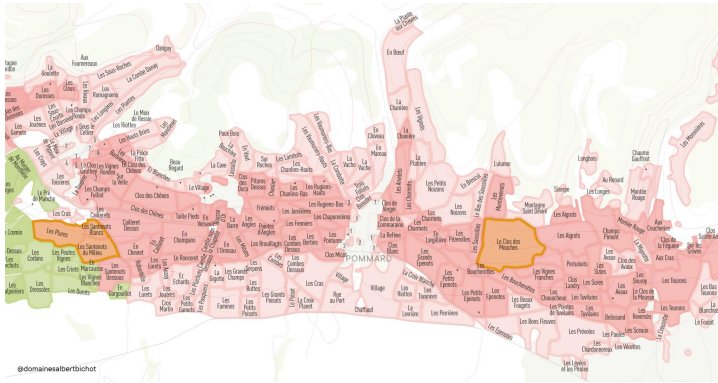


POMMARD PREMIER CRU "CLOS MICAULT" MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

calci brown soil overlying limestone scree at the top of the ancient alluvial fan called La Vandaine



PRESENTATION

Pommard is one of the most renowned villages in the Côte de Beaune and produces exclusively red wines. Clos Micault is located just outside the village, under the Grands Crus road. It was formerly known as 'Clos de Richebourg'. 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.

Traditional Burgundian vinification in open vats with long maceration and punching of the cap.

Aged in oak barrels (25 to 30% new oak) for 14 to 16 months to lend structure and complexity to the wine.

TASTING

Beautiful deep ruby in colour with raspberry coloured tinges.

Cooked red fruit (raspberry jam) with some roasted notes (coffee).

Both powerful and elegant, this wine boasts lovely structure with delicate tannins and lasting flavours.

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

