

# **INTERNATIONAL WINE CHALLENGE** 2015

### **3** GOLD MEDALS **3** SILVER MEDALS





#### **ECHEZEAUX GRAND CRU 2012 Domaine du Clos Frantin**

The judges said : Initially quiet and reserved, but after a good swirl opens up like a summer fruit orchard. In the mouth it lights up like a flare of strawberries and damson fruit. Effortless, gorgeous, long and fresh. Recommend decanting.



#### **CLOS-DE-VOUGEOT GRAND CRU 2012 Domaine du Clos Frantin**

The judges said : Nose concentrated, dense raspberry and cherries, layered with spicy, creamy vanilla oak. The palate is packed with sweet fruit and an eye-wateringly sweet sour finish. Compact with many years ahead. Recommend decanting.

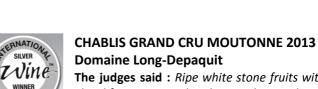


OUTONNE

#### **MEURSAULT 1er CRU LES CHARMES 2013** Domaine du Pavillon

The judges said : Lively bright fresh and lemony. Pure and intense with a good acidity, with a toffee, buttery finish.





The judges said : Ripe white stone fruits with lime candy, orchard fruits, oatmeal and toasted nuts. Elegant yet rich.



HALLEN

## **CLOS DE LA ROCHE GRAND CRU 2011**

The judges said : Fancy chocolate nose that on decanting opens up into a silky dark cherry-packed summer pudding. Firm, youthful, earthy and richly textured. Recommend decanting.



**BOURGOGNE PINOT NOIR SECRET DE FAMILLE 2013 The judges said :** *Ripe cherry and raspberry fruit, with floral* notes, good typicity, velvety tannins.



2005

CLOS-DE-LA-ROCHE

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