BOURGOGNE CHARDONNAY "ORIGINES"
MAISON ALBERT BICHOT

LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Calcareous clay soil

PRESENTATION
Burgundy has historically been one of the oldest terroirs of reference for Chardonnay wines.
Our 'Origines' cuvée is crafted from grapes hailing from a mosaic of plots that overlie calcareous clay soil, with varying exposure and altitude. The diversity of these terroirs along with careful vinification and ageing allow the Chardonnay grape to produce an aromatic, fresh, round wine.

WINEMAKING/AGEING
Alcoholic fermentation and aging on fine lees: 80% in stainless steel vats and 20% in oak barrels for 9 to 11 months.

TASTING
Fresh nose with scents of citrus fruit and white flowers open up to notes of honey and dried fruit. The palate is fresh and balanced, featuring perfect balance between vivacity and roundness.

SERVING
Serve between 10 and 12°C (50-53°F).
To taste when young on the fruit or to keep 2 to 3 years.

FOOD PAIRINGS
Simply prepared fish and seafood
White meats and poultry, grilled or served in a light sauce

QUOTES
Wine Spectator: 88/100 (2022)