BOURGOGNE CÔTE D'OR CHARDONNAY "SECRET DE FAMILLE"
MAISON ALBERT BICHOT

LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Calcareous clay soil

PRESENTATION
It is in the Côte d'Or, at the heart of winegrowing Burgundy, that the region's most prestigious wines are produced. In order to bring these exceptional terroirs into the spotlight, the additional geographical denomination "Côte d'Or" was created in 2017.
The Bourgogne Côte d'Or wines have stricter production regulations than the Bourgogne wines (lower yields, same density of planting as for village wines, vineyards located exclusively in the Côte de Beaune and Côte de Nuits).
Our "Secret de Famille" is crafted from a blend of grapes from carefully selected plots from around the Côte de Beaune villages that are celebrated for their great white wines (Saint-Aubin, Meursault, Puligny-Montrachet, etc.).
These rich terroirs along with meticulous vinification and ageing result in an expressive, very elegant wine.

WINEMAKING/AGEING
Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.
Alcoholic fermentation and aging on fine lees: 50% in stainless steel vats and 50% in oak barrels (20% new barrels) for 10 to 12 months.

TASTING
Fine nose featuring notes of citrus fruit and white flowers, opening up to hints of honey and dried fruit. The full-flavoured, elegant palate is extremely well balanced, with perfect harmony between roundness and minerality.

SERVING
Serve between 10 and 12°C (50-53°F).
To taste young on the fruit or to keep 3 to 4 years.

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

QUOTES
Jasper Morris: 87-89/100 (2023)
Wine Spectator: 88/100 (2022)
Jancis Robinson: 16/20 (2021)

www.albert-bichot.com

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.