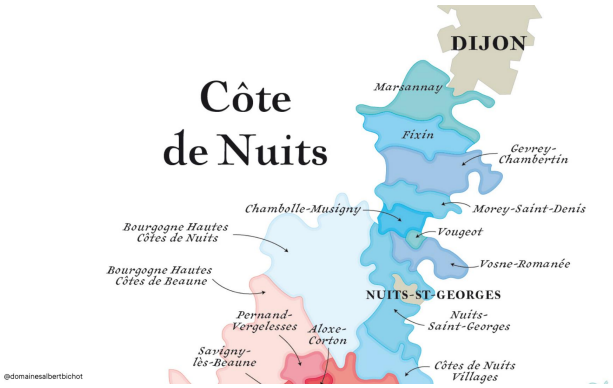
BOURGOGNE CÔTE D'OR PINOT NOIR "SECRET DE FAMILLE"
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

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 Nuits villages that are celebrated for their great red wines (Nuits-Saint-Georges, Chambolle-Musigny, Marsannay, etc.).These rich terroirs along with meticulous vinification and ageing result in an elegant, delectable, harmonious wine.

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 (15 to 20% new barrels) for 10 to 12 months.

TASTING
Elegant nose with scents of red and black berries (raspberry, blackcurrant…). Silky and delectable on the palate, this wine offers soft, balanced structure and finishes on a delicately fragrant note.

SERVING
Serve at 14-15°C (57-59°F).
To taste young on the fruit or to keep 3 to 5 years.

FOOD PAIRINGS
Roasted or braised red and white meats
Medium cheeses

QUOTES
Tim Atkin: 89/100 (2023)
Jasper Morris: 88-89/100 (2022)
Jancis Robinson: 15,5/20 (2021)

www.albert-bichot.com

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