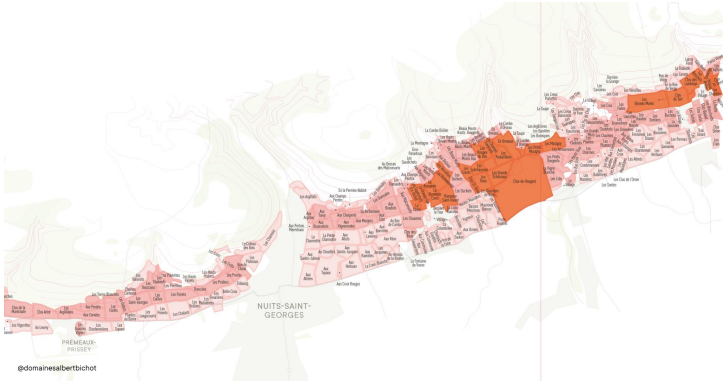
BOURGOGNE HAUTES-CÔTES DE NUITS
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Chardonnay

TERROIR
Calcareous clay soil

PRESENTATION
The vineyards are located at altitudes ranging between 300 and 400 metres on the slopes of valleys or plateaus to the west of the famed Côte de Nuits. Exposure varies primarily from south to east, meaning that the vines receive an optimal amount of sunshine. The climate is often harsh, which, along with higher altitudes, means that the grapes ripen later and often more slowly that in the Côte de Nuits. These wines are fresh and fruity, boasting nice vivacity.

WINEMAKING/AGEING
Alcoholic fermentation and aging on fine lees: 70% in stainless steel vats and 30% in oak barrels for 9 to 11 months.

TASTING
Lovely intensity on the nose with predominant scents of white flowers and yellow-fleshed fruit (plum, mirabelle plum). Bold and balanced, the palate features pleasing freshness and lovely 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
Wine Spectator: 88/100 (2022)
Wine Spectator: 87/100 (2020)
Wine Spectator: 88/100 (2018)