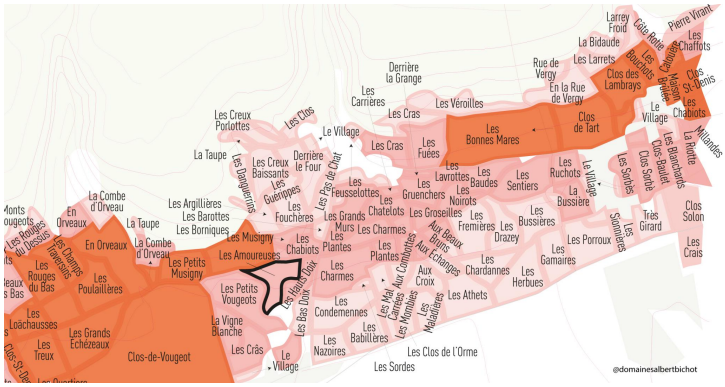
CHAMBOLLE-MUSIGNY PREMIER CRU "LES AMOUREUSES"
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Brown limestone soil combined with scree and silt

PRESENTATION
Between Vougeot and Morey-Saint-Denis, at the heart of the Côte de Nuits, the small village of Chambolle-Musigny derives its name from an ancient Celtic village called "Cambola".
A much-praised Côte de Nuits Climat, "Les Amoureuses" is certainly the best known of Chambolle-Musigny's 24 Premier Crus. As its name (Women in Love) would suggest, this is a delicate, feminine wine that elicits great emotion.

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 (35 to 40% new barrels) for 16 to 17 months.

TASTING
The infinitely delicate nose reveals scents of red fruit (raspberry, strawberry...) and subtle floral notes (rose, violet...). The palate is rich and concentrated, supported by well-integrated oak and bold yet extremely silky tannins. This exceptional wine's finish boasts remarkable length and subtlety.

SERVING
Serve at 16-17°C (60-62°F).
Aging potential: 5 to 7 years and more.

FOOD PAIRINGS
Roasted or stewed meats (poultry, veal, lamb, feathered game)
Mild cheeses
Recipe suggestion: grenadin of veal with morel mushrooms

QUOTES
Wine Advocate: 92-94/100 (2022)
Vinous: 95-97/100 (2020)
Wine Spectator: 96/100 (2019)

www.albert-bichot.com

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