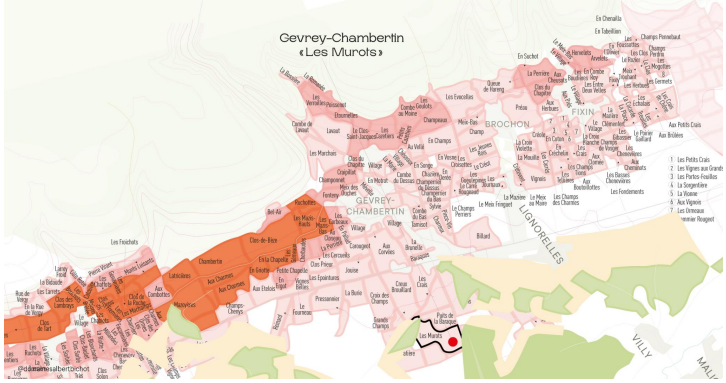
DOMAINES
ALBERT BICHOT
MAISON FONDÉE EN 1831

GEVREY-CHAMBERTIN "LES MUROTS"
DOMAINE DU CLOS FRANTIN



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Very gravelly calcareous clay soil
Surface area of the vineyard : 3,71 ha
Age of vines : 35-40 years old

PRESENTATION
A great appellation in the Côte de Nuits, both for its size and its renown, Gevrey-Chambertin stands out for the impressive diversity of its terroirs. White wine is not produced here, only Pinot Noir grapes are grown.
The "Murots" Climats lies at the bottom of the hill on a soil composed of scree and gravel carried by the dejection cone from the Lavaux valley. This very particular soil provides drainage that favours good ripening of the grapes.

WINEMAKING/AGEING
Handpiking, sorting of the grapes at the winery.
Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.
Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING
Rich nose combining scents of very ripe red and black fruit (raspberry, blackcurrant...) with hints of oak and spices that will evolve over time toward more animal notes (musk, fur). Delectable and velvety on the palate, this wine also boasts delicate structure, which contributes to its balance. The fruit found on the first nose is echoed on the lengthy finish.

SERVING
Serve at 15-16°C (59-61°F).
Aging potential: 5 to 7 years and more.

FOOD PAIRINGS
Roasted or stewed meats (beef, lamb, game)
Medium to mature cheeses

QUOTES
Tim Atkin: 92/100 (2023)
Wine Spectator: 92/100 (2022)
Decanter: 91/100 (2020)

AB AGRICULTURE BIOLOGIQUE

www.albert-bichot.com

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