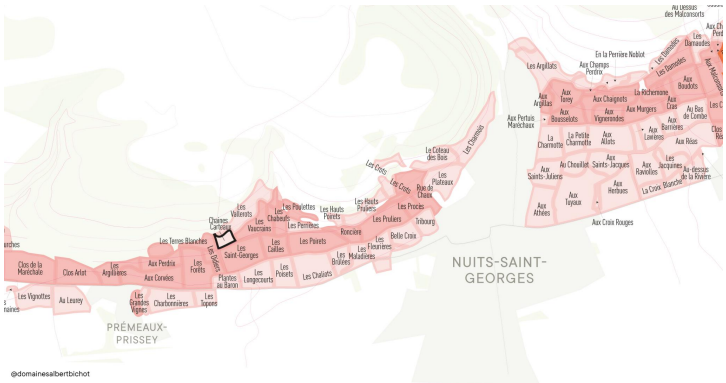
NUITS-SAINT-GEORGES PREMIER CRU "CHAÎNES CARTEAUX"
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Light brown limestone soil containing sands and pebbles

PRESENTATION
Nuits-Saint-Georges gave its name to the Côte de Nuits and is almost exclusively devoted to the production of red Pinot Noir wines. The appellation stretches across 2 communes - Nuits-Saint-Georges and Prémeaux-Prissey. Differences in terms of exposure and soil profiles in the vineyards in the south and north of the appellation result in wines that are very diverse.
The "Chaînes Carteaux" Premier Cru vineyard, located at an altitude of 275 m, overlooks the "Les Saint-Georges" Premier Cru, the name of which was added to the name of the town of Nuits at the end of the 19th century.

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 sophisticated nose combines scents of red and black fruit (raspberry, strawberry, blackcurrant...) with a delicate touch of oak, which will evolve over time toward more complex aromas (spices, forest undergrowth, leather...). Rich, dense and fleshy on the palate, this wine boasts structure that features bold, yet elegant tannins that lend it perfect balance.

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

FOOD PAIRINGS
Roasted or stewed meats (beef, lamb, duck, game)
Medium to mature cheeses
Recipe suggestion: beef tenderloin with confit shallot sauce

QUOTES
Allen Meadows: 89-91/100 (2023)
Allen Meadows: 90-93/100 (2022)
Decanter World Wine Awards: 91/100 - Silver Medal (2021)

www.albert-bichot.com

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