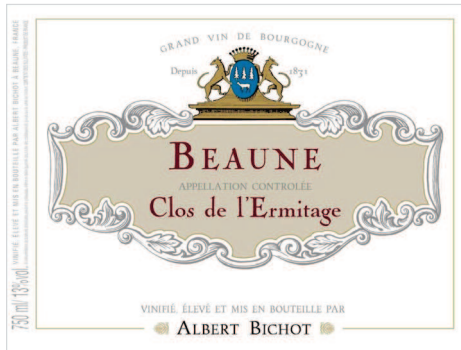


## BEAUNE "CLOS DE L'ERMITAGE"



### Côte de Beaune

#### The vineyard:

Calcareous clay soils overlying hard Oxfordian limestone

### 100 % Pinot Noir

#### Vinification:

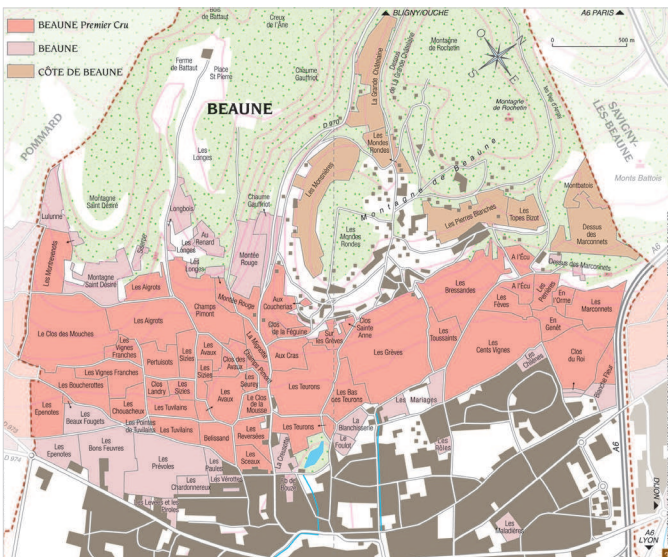
Temperature-controlled conical oak vats  
 20 to 28 days

### AOC Village

#### Ageing:

100 % oak barrels  
 30 to 35 % new oak  
 14 to 16 months

*The House of Albert Bichot has been located at the centre of Beaune, the historic capital of Burgundy wines, for over a century. Beaune is an appellation in its own right that is often underestimated, but that offers many very interesting terroirs producing balanced wines. This is precisely what we are seeking for this Beaune Clos de l'Ermitage, a vineyard located higher up the slope on the Montagne St-Désiré. Here, in calcareous clay soil overlying hard Oxfordian limestone, the Pinot Noir grapes express all of their finesse and precision combined with characteristic minerality.*



### Tasting notes

Our Beaune "Clos de l'Ermitage" is redolent of toasted, smoky notes along with aromas of red fruit that are highly typical of Pinot Noir with a hint of leather and forest undergrowth on the nose. The fine, elegant tannins are dense and the structure is very bold. Lovely length with predominant mineral notes due to the terroir.

### Food/wine pairing

Ideal wine for fine dishes such as red meat, game, and mild, delicate cheeses.

### Serving and cellaring

Serve at 17°C. (62°F).

This wine may be enjoyed now, or laid down for 5 to 7 years or more.