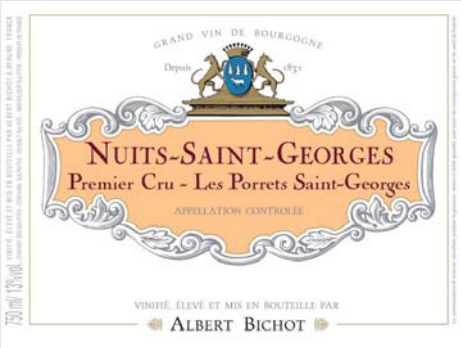
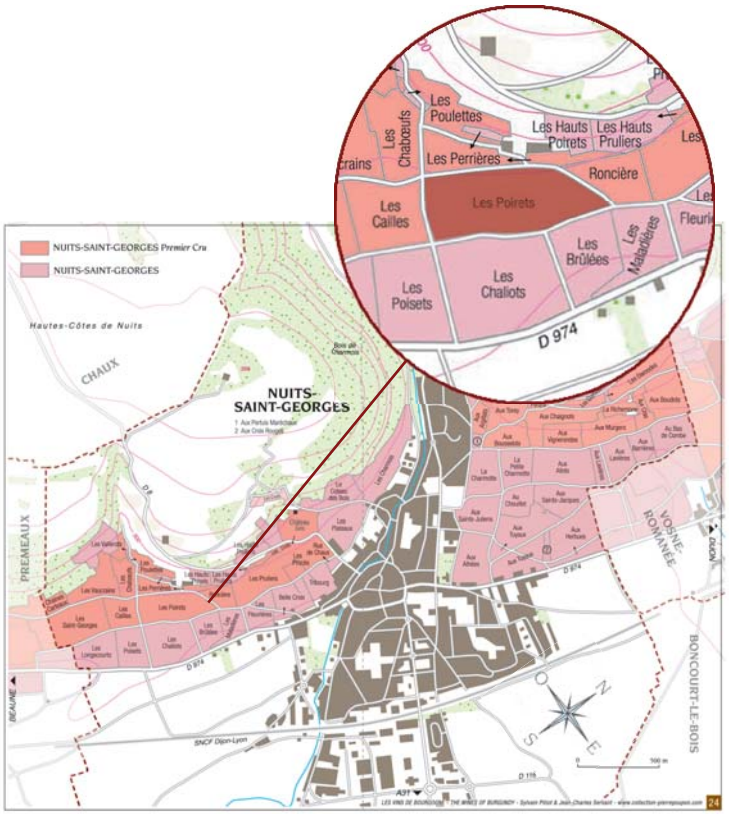
DOMAINES
ALBERT BICHOT
MAISON FONDÉE EN 1831

NUITS-SAINT-GEORGES 1ER CRU
"LES PORRETS SAINT-GEORGES"





Côte de Nuits	100 % Pinot Noir	AOC Premier Cru

The vineyard:
Brown limestone soil

Vinification:
Temperature-controlled conical oak vats
20 to 28 days

Ageing:
100 % oak barrels
50 % new oak
14 to 16 months

The village of Nuits-Saint-Georges is located at the heart of the Côte de Nuits and is reputed for its hospice and its vines. The origins of this Premier Cru's name is derived from the pear trees which used to grow in and around Nuits-Saint-Georges (pear in French is "poire" = "porret").

Tasting notes

Delicate and discrete, the nose features predominant fruity aromas of cherry, strawberry and raspberry. Fleshy and robust on the palate, this wine boasts tremendous harmony and balance.

Food/wine pairing

Our Nuits-Saint-Georges Premier Cru "Les Porrets Saint-Georges" is the perfect wine to accompany red meats, dishes cooked in wine sauce, marinated game, and aged cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)
This wine may be enjoyed now or cellared for 5 to 7 years, or more.