

Mâcon-Pierreclos Rouge, Albert Bichot

£13.99

Vintage:	2015
Bottle Size:	75cl
Alcohol %:	13%
Country:	France
Description:	The nose is filled with cherry, plum and mild spice aromas. The mouth is supple with flavours of red berries and a subtle hint of earthiness.
Cepages:	Pinot Noir, Gamay
Group:	Burgundy
Sub group:	Côte Mâconnais & Côte Chalonnais
Colour:	Red
Closure:	Cork
Producer:	Maison Albert Bichot
Website:	

Organic/Bio Status:

Food / cocktail match:

Savour this wine with white meats and cheese-based dishes. Match also with a rabbit "à la moutarde" or with tarragon, a raclette or even with a stew. On the cheese platter, make sure you have your favourite blue cheese and don't forget the roquefort.

Food / cocktail recipe:

Press

Awards

Other Info:

The village of Pierreclos is located at the extreme south of the Mâconnais region. Because it borders the Beaujolais region, Pierreclos has many sandy and granite-based soils which particularly suit the Gamay grape varietal.

Bichot practise sustainable viticulture, based on observation, prevention and paying attention to the complex balances found in nature. The soil is maintained responsibly, it is judiciously ploughed and fertilized using



organic matter. They also encourage manual labour that boosts the plants' natural defenses.