

## Albert Bichot Chambolle Musigny 1er Cru Les Chabiots

£79.50



<b>Vintage:</b>	2016
<b>Bottle Size:</b>	75cl
<b>Alcohol %:</b>	13.0%
<b>Country:</b>	France
<b>Description:</b>	The nose has intense aromas of wild black woodland fruit with notes of blackcurrant, blackberry and blueberry. Both floral and fruity, this wine has great balance and a persistent and refreshing finish with hints of tobacco and menthol.
<b>Cepages:</b>	Pinot Noir
<b>Group:</b>	Burgundy
<b>Sub group:</b>	Côte de Nuits
<b>Colour:</b>	Red
<b>Closure:</b>	Cork
<b>Producer:</b>	Maison Albert Bichot
<b>Website:</b>	<a href="http://www.bourgogne-bichot.com">www.bourgogne-bichot.com</a>
<b>Organic/Bio Status:</b>	
<b>Food / cocktail match:</b>	Great with finely-cooked red meats and delicate cheeses. Excellent for example with venison, pike in wine sauce, game with cranberries but equally with a matured Reblochon cheese.
<b>Food / cocktail recipe:</b>	
<b>Press</b>	'Cask sample. Pale crimson. Rather broad nose. Very fruity and round. Lots of red-cherry fruit. Fresh and transparent. You could drink this now with food!' - Jancis Robinson  'Vanilla and sweet spices augment the strawberry, cherry and floral notes in this elegant red. Chalky tannins ply the finish, and overall this is balanced and long. 92 points' - Wine Spectator  'The shy nose of this wine only reveals tentative notes of tart red fruit

backed by a little oaky toastiness. The palate comes in with density, a tight, fine tannic web that accentuates the sinuous curve of the wine. Notes of ripe red cherry with purity and brightness makes this wine elegant and suave.' - Anne Krebiehl MW, Wine Spectator Magazine

**Awards**

Red winemaker of the year, International Wine Challenge

Top 100 Wineries in the World, Wine & Spirits Magazine

**Other Info:**

The grapes are hand picked in 25-kg crates. They are sorted once they arrive at the winery and are gravity-fed into tanks. Vinification is carried out according to Burgundian tradition. Maceration and fermentation lasts for 20 to 28 days in conical oak vats. Controlling temperatures allows Bichot to work on different aspects of the wine. First they bring out the fruit of the Pinot Noir at temperatures of between 10° and 14°C and then increase temperatures to 20° - 30°C to develop body and tannins. Daily punching of the cap is adapted to each phase of the maceration and extraction processes. During devatting, careful attention is given to pressing which is done very gently and is guided by tastings to ensure that they extract only the highest quality tannins. Their vinification method aims above all at preserving the balance, harmony and expression of these great terroirs.

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