

THE
OXFORD
WINE
COMPANY

Albert Bichot, Domaine du Clos Frantin Vosne Romanée 1er cru Les Malconsorts

£110.00



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| Vintage: | 2014 |
| Bottle Size: | 75cl |
| Alcohol %: | 13.50% |
| Country: | France |
| Description: | Fine and complex with primary delicate and discreet woody aromas. Notes of soft fruit followed by a spicy finale. After a few minutes, subtle notes of peppermint and cedar will develop. All the crispiness of Pinot Noir with a very pleasant tannic texture which smoothly envelopes the palate. Powerful but silky tannins. Nice finale with a hint of liquorice. A promising future of complexity to look forward to on ageing. |
| Cepages: | Pinot Noir |
| Group: | Burgundy |
| Sub group: | Côte de Nuits |
| Colour: | Red |
| Closure: | Cork |
| Producer: | Maison Albert Bichot |
| Website: | www.bourgogne-bichot.com |
| Organic/Bio Status: | |
| Food / cocktail match: | Lasagnes with thinly-sliced duck fillets and Parmesan, rack of lamb with thyme, or scallop tagine with saffron. The cheese platter should include mature Tomme de Savoie and aged Mimolette. |
| Food / cocktail recipe: | |
| Press | Red winemaker of the year, International Wine Challenge 2004. Top 100 Wineries in the World, Wine & Spirits Magazine 2008. |
| Awards | Red winemaker of the year, International Wine Challenge 2004. Top 100 Wineries in the World, Wine & Spirits Magazine 2008. |
| Other Info: | |

This vineyard is planted with a density of 10,000 vines/ha. They are single Guyot trained, a pruning method that is well adapted to the Pinot Noir grape. Such high density is an integral part of our quality approach as it encourages competition between vine stocks, naturally limiting yields per vine and ensuring higher aromatic concentration in each bunch of grapes. Harvested by hand in 25-kg crates, the grapes are brought to the estate's winery as quickly as possible in order to preserve the integrity of this extremely delicate fruit. If necessary, the grapes are then sorted on a vibrating table to remove any damaged grapes or bunches. The harvest is destemmed to avoid excessive bitterness due to the tannins in the stems. Maceration and fermentation lasts 20 to 28 days in our temperature-controlled conical oak vats.

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