

Bourgogne Hautes Côtes de Nuits, Albert Bichot

£18.99



Vintage: 2017

Bottle Size: 75cl

Alcohol %: 12.5%

Country: France

Description: Fresh and fruity, the nose reveals notes of wild berries such as blueberries and blackberries with a touch of kirsch. Full-bodied and well-structured, this wine is pleasantly robust yet balanced.

Cepages: Pinot Noir

Group: Burgundy

Sub group: Côte de Nuits

Colour: Red

Closure: Cork

Producer: Maison Albert Bichot

Website:

Organic/Bio Status:

Food / cocktail match: With a meal, it will beautifully accompany roasted or grilled meats (sauté of lamb with spices, game), duck terrine or an oven-baked turnip gratin with époisses cheese.

Food / cocktail recipe:

Press

Awards

Other Info: On a clay-and-limestone soil (Jurassic rocks), the Hautes-Côtes de Nuits is located on a plateau behind the famous Côte de Nuits (Nuits Saint Georges village) at an altitude of 300 to 400 metres. Exposure orientation varies from the South to the East, therefore benefiting from maximum sunlight. The climate can sometimes be rough, with cold and snowy winters and cooler summers. Consequently, the maturing of the grapes is slower. The

resulting wines are marked by their freshness, fruitiness and vivacity.

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.