

THE
OXFORD
WINE
COMPANY

Horizon De Bichot Chardonnay

£12.99

Vintage: 2017

Bottle Size: 75cl

Alcohol %: 13%

Country: France

Description: Bichot was looking for the perfect synergy between energy, subtlety, power, and generosity. With its bright yellow hue, white flower, peach and hazelnut aromas, and the smorgasbord of fresh almonds, grapefruit zest and vanilla on the palate, they've hit a home run with this wine.

Cepages: Chardonnay

Group: French Country

Sub group:

Colour: White

Closure: Screwcap

Producer: Maison Albert Bichot

Website:

Organic/Bio Status:

Food / cocktail match: Hearty Fish dishes and Grilled Chicken

Food / cocktail recipe:

Press 'Bichot is now a serious player with some excellent white and red wines which avoid showing too much of a house style, and some fine whites'.
Jasper Morris MW BBR WINE DIRECTOR

'A foray by Burgundy négociant Albert Bichot into wines from Limoux. This Chardonnay has a refreshing palate of grapefruit and green apple, and an attractively aromatic nose of lily and almond.'.DECANTER Magazine

Awards



Maison Albert Bichot:
IWC White Winemaker of the Year
IWC Red Winemaker of the Year

Other Info:

The company was established in Beaune in 1831 by Bernard Bichot, grandfather of the first of a line of Albert Bichots. The current managing director is Alberic Bichot (born 1964) who has revitalised the business which is now based around a series of domaines: Long-Depaquit in Chablis, Clos Frantin for the Côte de Nuits, du Pavillon for the Côte de Beaune and Domaine d'Adélie for Mercurey. Wines with one or other of these denominations will be from their own vineyards, while wines just bearing the name Albert Bichot will be from purchased grapes.

The company has separate vinification centres in Chablis, Pommard, Nuits-St-Georges and Beaune itself. Lupé-Cholet is an associated marque. Christophe Chavel has been looking after the vineyards since 2000, ensuring that they are all ploughed and no fertilisers are used. Alain Serveau, originally from a domaine in Morey-St-Denis, is technical director. Fermentation takes place in wooden vats of varying sizes depending on the specific plot of vines in question, using natural yeasts. Maturation is in oak barrels without too much new wood: 20 to 30 per cent for village wines, from 50 to 100 per cent for grands crus.

Bichot is now a serious player with some excellent red wines which avoid showing too much of a house style, and some fine whites.