

THE  
OXFORD  
WINE  
COMPANY

## Maison Albert Bichot Gevrey-Chambertin 'Les Evocelles',

£49.99



**Vintage:** 2017

**Bottle Size:** 75cl

**Alcohol %:** %

**Country:** France

**Description:** The nose reveals aromas of red fruit, which evolve toward a discrete hint of vanilla and liquorice. Fine and mineral, the palate offers balanced structure and a nice long finish.

**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:** Taste this Gevrey-Chambertin "Les Evocelles" on red meats dishes, small game and fine, classic cheeses.

**Food / cocktail recipe:**

**Press**

**Awards** Red Winemaker of the Year- International Wine Challenge

Top 100 Wineries in the World - Wine & Spirits Magazine

**Other Info:** 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.

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.