

Meursault 1er Cru, Les Charmes, Domaine du Pavillon, Albert Bichot

£75.00



Vintage:	2016
Bottle Size:	75cl
Alcohol %:	13.5%
Country:	France
Description:	Generous and flattering, this wine reveals notes of crystallised lemon, almonds, white flowers and freshly-baked bread. The mouth is suave and velvety without heaviness, with hints of warm brioche and spices. Persistent and tasty, the finish mirrors the bouquet's aromas. The nose is discreetly toasty followed by elegant floral notes on a backdrop of light plum and pear fruity aromas. The mouth is powerful, well-balanced and dense, with delicious brioche flavours. The finish is persistent and very aromatic.
Cepages:	Chardonnay
Group:	Burgundy
Sub group:	Côte de Beaune
Colour:	White
Closure:	Cork
Producer:	Maison Albert Bichot
Website:	www.bourgogne-bichot.com
Organic/Bio Status:	
Food / cocktail match:	Ideal with fine fish, big shellfish, white meats, poultry in sauce and strong cheeses.
Food / cocktail recipe:	
Press	'A wonderful heady nose of ripe stone fruits and lively smoky fresh limes. A charming and distinguished wine with precise creamy freshness and oak integration. Vibrant acidity and great length. A real class act that will improve with age (2014)' - Decanter, 2016

Red winemaker of the year, International Wine Challenge 2004. Top 100 Wineries in the World, Wine & Spirits Magazine 2008.

Awards

Gold Medal - Decanter World Wine Awards 2016

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Other Info:

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. Gentle, selective pressing of the entire bunches (pneumatic presses and selection of the press juices) followed by careful static settling of the musts (to eliminate the deposits) allows Bichot to extract all of the potential richness of the grapes and their terroir, while preserving its true essence. The must is then transferred to oak barrels (60% new oak depending on the category of wine) whose diverse origins (the Tronçais, Allier and Vosges forests), customized toasting, and age all contribute to their quest for bringing out the aromatic complexity that this special terroir has to offer. Alcoholic fermentations are long, lasting from 3 weeks to 2 months, and are carried out at cellar temperature using indigenous but not aromatic yeasts. Longer fermentations lend greater aromatic complexity to the wines as does extended ageing on the lees in carefully selected barrels.

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