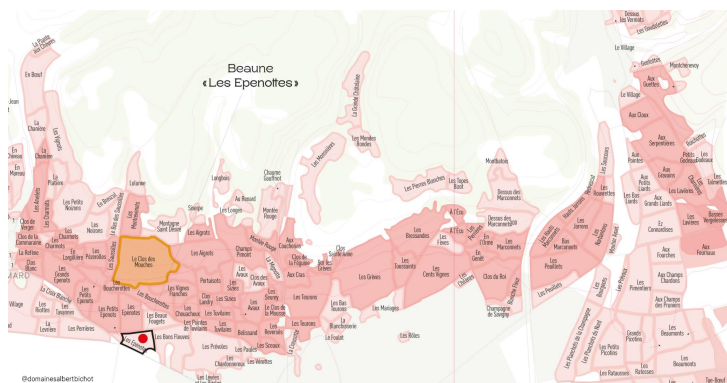




DOMAINES
ALBERT BICHOT
MAISON FONDÉE EN 1831

BEAUNE "LES EPENOTTES" DOMAINE DU PAVILLON



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil

Surface area of the vineyard : 0,6 ha

Age of vines : 35-40 years old



PRESENTATION

Beaune is the historic capital of Burgundy wines and its town centre has been the site of the headquarters of the House of Albert Bichot for over a century now.

In addition to capturing the attention of the entire world on the 3rd Sunday of every November when it hosts the legendary Hospices de Beaune wine auction, it is also one of the largest appellations in surface area in the Côte de Beaune. Though less well known than its illustrious neighbours, this appellation nevertheless offers many terroirs of great interest for their balance and diversity.

In the southern part of the appellation, "Les Epenottes" is located on the border with that of Pommard. It yields wines that boast similar robustness to its celebrated Pommard Epenots neighbour, but with a more feminine aspect, a finer, subtly silky structure.

Most of the names of Climats derived from the word "épine" (thorn) refer to places where trees, shrubs, and thorny brambles grew before the vines were planted.

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING

Elegant nose featuring notes of red fruit (cherry, raspberry...) along with delicate toasted nuances. The palate is generous and full bodied, supported by pronounced structure with well-integrated tannins. Lovely finish with notes of liquorice and violet.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

QUOTES

Wine Spectator: 91/100 (2020)

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www.albert-bichot.com



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