

# HORIZON DE BICHOT CHARDONNAY



- Vin de France
- Chardonnay
- Calcareous clay soil

- Pressing
- Partly fermented in temperature-controlled stainless steel tanks and in oak barrels (10 - 20%)

- Stirring of the lees
- Malolactic fermentation is encouraged
- Aged on the lees for 6 to 9 months in traditional Burgundian barrels

As early as 1831, Albert Bichot, a visionary and an explorer, travelled the world to introduce his great Burgundies to wine lovers. To perpetuate this **PIONEERING** spirit, we set out in search of new **HORIZONS**. Our quest led us to Limoux in the South of France, a region that we chose for its unique diversity:

4 **TERROIRS** with different yet complementary **CLIMATES**

**Oceanic Terroir: ELEGANCE**

Alternating wet and dry periods  
=> Vivacity and salinity

**Mediterranean Terroir: POWER**

Hot climate with high levels of humidity  
=> Richness and intensity

**Autan Terroir: GENEROSITY**

Hot continental climate  
=> Fullness and opulence on the palate

**Upper Valley Terroir: SUBTILITY**

The coolest and latest-ripening terroir with low yields  
=> Harmony, concentration, roundness and acidity

As renowned winemakers and experts in Burgundy for six generations, we have put all of our **KNOW-HOW** into taking the Pinot Noir and **CHARDONNAY** grapes from the Limoux region in Southern France to new heights.

These two wines are vinified with passion at the Horizon winery, located in Gardie, not far from Carcassonne. Above and beyond the **HARMONY** we were seeking in these wines, the innovative alliance of these four terroirs holds the promise of infinite **FREEDOM** of expression and an always **PLEASURABLE** tasting experience.

- Brilliant yellow in colour
- The nose opens up to aromas of white flowers and citrus zest, enhanced by notes of vineyard peach and hazelnut.
- The palate features flavours of fresh almonds and grapefruit, complemented by nuances of lily and vanilla on the finish. Energy and vivacity balance this rich wine with its iodine hints.

This wine is best enjoyed now, but it may be cellared for up to two years. We enjoyed it paired with skewered marinated shrimp. What about you?

