

# HORIZON DE BICHOT PINOT NOIR



- Vin de France
- Pinot Noir
- Calcareous clay soil
- A selection of the grapes is made on a sorting table

- Cold maceration
- Fermentation takes place in open tanks
- Punching of the cap

- Pressing (Controlled extractions)
- The press wines are separated
- Aged in French oak barrels (new to 3 years old) for 6 to 9 months

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 are 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.

- Deep cherry red in colour
- Scents of black fruit (blackberry, blackcurrant) combined with wild cherry and raspberry on the nose.
- Flavours of cherry on the palate with notes of pepper and menthol. A hint of cedar complements the fruitiness. Silky texture and impressive length. Complex, fresh flavours.

This wine is best enjoyed now, but it may be cellared for up to two years. We enjoyed it as an aperitif paired with tuna-tomato bruschetta. What about you?

