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| Code: 0480 |  | |
| Wine Title: Cremant de Bourgogne AC Albert Bichot | | |
| Phonetic Pronunciation: | | |
| Region: Beaune, Burgundy | | |
| Country: France | | |
| Grapes: Chardonnay & Pinot Noir | ABV: 12% | Oak: Yes (10%) |
| Wine Description: The nose boasts notes of citrus (lime, pink grapefruit) and white blossoms which pave the way for vivacity and freshness on the palate. Clean and precise with beautiful length. Fine even bubbles throughout. | | |
| Food Match: Fish and poultry | | |
| Winery Information: The first traces of the Bichot family in Burgundy date back to 1214. In 1831 Bernard Bichot founded a wine brokerage and his son purchased Bichot's first vineyards in Volnay. Six generations later "Albert Bichot" now has 245 acres of Premier and Grand Cru vineyards in Chablis, Cote de Nuits, and Cote de Beaune, which is split over four exceptional estates; Chateau Long Depaquit in Chablis, Domaine du Clos Frantin in Nuits St George, Domaine du Pavillon in Pommard and Domaine Adelie in Mercurey. Albert Bichot's expertise is based on respect for terroir and nature, using sustainable viticultural practices. This expertise has been recognised by the industry in the various awards and accolades such as; Pinot Noir Trophy – Decanter World Wine Awards, Red Wine Maker of the Year– International Wine Challenge, Best White Burgundy – Decanter Wine Awards. | Bottle Closure: Cork | |