Albert Bichot Clos Frantin Bourgogne Cote Dor



Description:
Albert Bichot's Clos Frantin Bourgogne Côte d'Or is a 100% Pinot Noir from a small walled vineyard in Nuits-Saint-Georges, in the heart of Burgundy's Côte de Nuits. Red and black fruit lead the way, with cherry, raspberry and blackcurrant alongside gentle spice. The palate is silky and rounded, with soft tannins and a fragrant finish. It's a lovely introduction to the character of the Côte de Nuits, offering the elegance and savoury fruit of Burgundy without moving into village-level or Premier Cru pricing.

Tasting notes:
Red Cherry, Raspberry, Blackcurrant, Wild Berries, Spice, Earthy Notes, Silky Tannins

Allergens:
Contains sulphites.

Dish Pairing:
- Roast chicken
- Duck breast
- Pork tenderloin
- Brie or other medium-aged cheeses

Talking Point:
Clos Frantin is a *monopole*, a vineyard owned entirely by a single producer, and the name also refers to the walled vineyard itself. The 1.9-hectare plot sits within the Domaine du Clos Frantin estate at Nuits-Saint-Georges, on clay and limestone soils. The vines are around 35–40 years old, hand-harvested, and the wine is matured in oak barrels for 10–12 months. The Côte d'Or designation was introduced in 2017, with stricter production rules than standard Bourgogne, including lower permitted yields and vineyards restricted to the Côte de Beaune and Côte de Nuits.