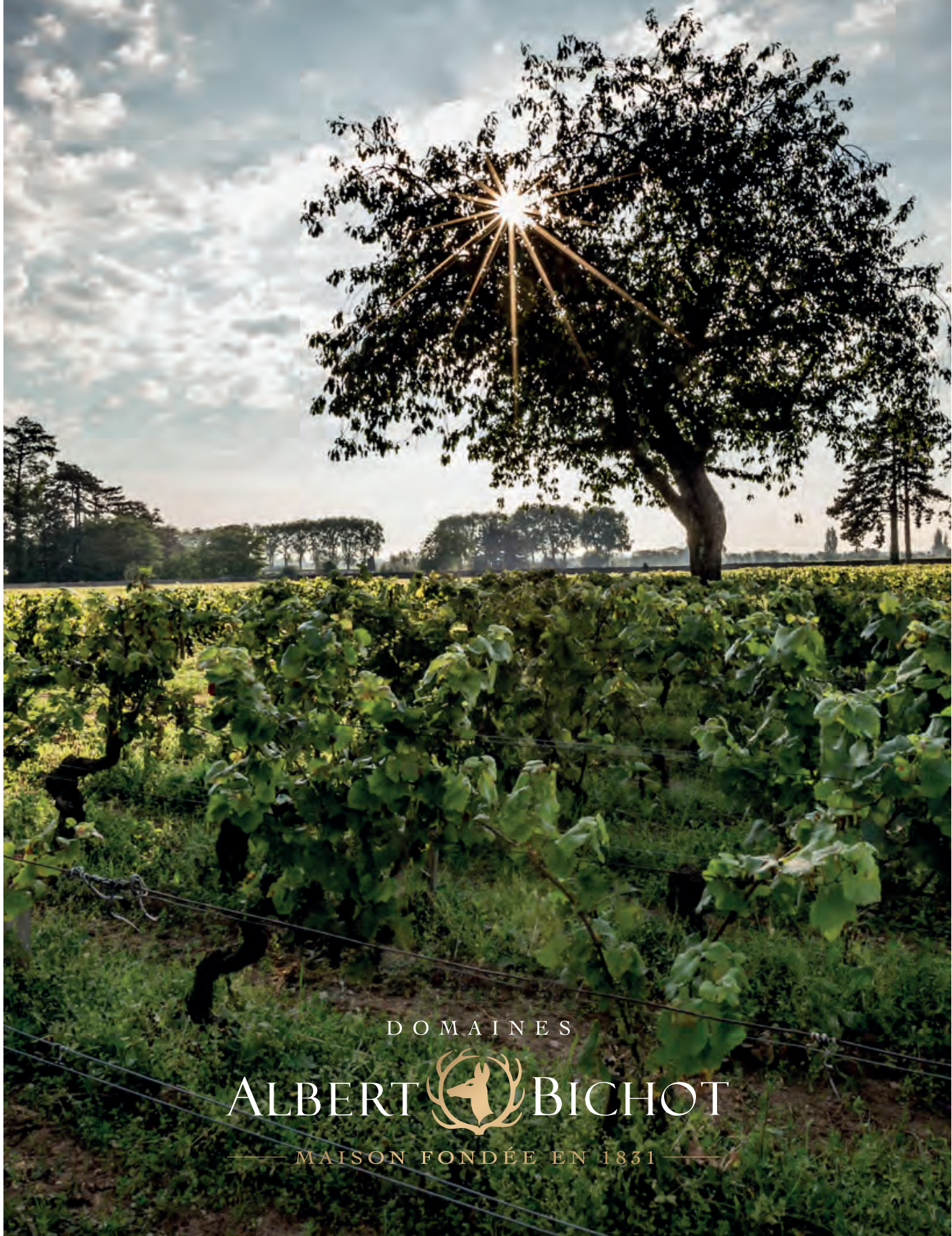


PRESS KIT



DOMAINES

ALBERT  BICHOT

— MAISON FONDÉE EN 1831 —

1. ALBERT BICHOT, A FAMILY LEGACY SINCE 1831

The first traces of the Bichot family date back to 1214. Beginning in 1350, they settled in Burgundy, the bountiful region they would never leave. From then on, the family's coat of arms has remained unchanged, as has its symbol, a doe (biche).

It wasn't until the 19th century that the family began to become involved in viticulture and wine. In 1831, Bernard Bichot founded a wine trading company in his name in Monthélie, a few kilometres south of Beaune.

At the end of the 19th century, his grandson, Albert Bichot, gave new impetus to the family business, and moved it to the centre of Beaune in 1912.

The family heritage has been passed on from father to son from then up to the present day.



After exploring the world (from the Far North to Adélie Land in Antarctica), Albéric Bichot joined the family business and since 1996, has represented the 6th generation to run it. Though he maintains family tradition, he also takes on new challenges.

And those are numerous: converting the estate vineyards to organic viticulture, constantly adapting to new markets, increasing the promoting Burgundy's wines, etc.

Convinced that the quality of wine depends above all on the quality of the grapes, he began to develop upstream control in the early 1980s. As of 2010, he was focused on securing supplies, increasing vinification capacity, and expanding the ageing cellars.

The House's vineyards have also expanded, and now extend to 6 estates, from the north to the south of Burgundy.

Today, Albert Bichot owns 6 exceptional estates that represent over 100 ha of vines, managed either organically or with an environmentally responsible approach, in Chablis, the Côte de Nuits, Côte de Beaune, Côte Chalonnaise (Mercurey) and the Beaujolais (cf. part 4).

As a complement to its experience in growing grapes, Albert Bichot is also a négociant that vinifies and ages wines crafted from purchased grapes and musts, thereby ensuring the quality of all of its wines.



Albéric Bichot

2. ORGANIC CERTIFICATION: AN APPROACH UNDERTAKEN OVER 20 YEARS AGO



FR-BIO-01
Agriculture France



A well thought-out approach, the result of the entire team's input.

After having already managed its vineyards in an environmentally responsible way during the 1990s, under the impetus of Technical Director Alain Serveau and Christophe Chauvel, who arrived in the early 2000s as manager of the Côte d'Or and Côte Chalonnaise estates, the House decided to convert the plots progressively over to organic viticulture.

This undertaking, which required many years of work, reflection, as well as both financial and human investment, finally resulted in “organic agriculture” certification by Ecocert in 2014. Another milestone was reached a few years later when Ecocert “organic wine” certification was granted.

This accreditation concerns the wines from Domaine du Clos Frantin and Château-Gris (Nuits-Saint-Georges), Domaine du Pavillon (Pommard), and Domaine Adélie (Mercurey) beginning with the 2018 vintage.

Beyond certification, for Albert Bichot organic viticulture is a means to engage in “sustainable” viticulture: diversity in the choice of grapevine plants, the development of biodiversity, seeking out alternation and alternatives in the choice of plant-care products and how they work in order to allow the vines to develop their natural defence mechanisms. The ultimate goal is to act out of respect for the terroirs, ensuring their maintenance and preservation so as to bring out all of the characteristics that are unique to each of them.

The move towards “sustainable” viticulture continues at all of the estates, and in particular at Domaine Long-Depaquit in Chablis, which obtained Level 3 HEV (High Environmental Value) certification in 2019.



Alain Serveau, Head Winemaker



Christophe Chauvel, Estate Manager

3. FROM VINE TO CELLAR...



Respect for the vines, thanks to teams of passionate growers

At each of the estates, a team endowed with in-depth knowledge of each plot and the vegetation planted there manages the vines and ploughs the soil. The vines are 30/35 years old on average, but it is not uncommon for some of them to reach the age of 60 in certain climats such as “Le Clos des Ursulines” in Pommard. Each year, a number of vines are replanted, so that there are always healthy vines of varying ages, which adds to the complexity of the wine that will be produced from the grapes grown there.

Since 2014, all of the vineyards at the Côte d’Or estates and in Mercurey (Côte Chalonnaise) have officially been certified organic by an independent, accredited inspection agency (Ecocert).

The intricate work that is vinification

When they arrive at the different estates’ wineries, the handpicked grapes are meticulously sorted. They are then transported in small carts to the fermentation tanks for the Pinot Noirs and to the presses for the Chardonnays. This method avoids the use of pumps that could damage the grapes, which, when they are kept intact, retain higher-quality aromas and flavours.

Vinification of the red wines

The grapes are not crushed but they are destemmed, either in part or fully, depending on the vintage and the appellation, with 4 to 6 days of cold pre-fermentation maceration to heighten and showcase the fruitiness that is typical of Pinot Noir and to obtain intense colour. On average, cuvaision lasts 3 weeks, the time required for fine, balanced extraction. Vinification is conducted under perfectly controlled temperatures to allow for fermentation to take place under the influence of indigenous yeasts. Punch-downs are performed on a case-by-case basis, both in terms of frequency and intensity. Finally, the program and intensity of pressing are custom tailored, depending on the vintage, the appellation, and tastings.





Vinification of the white wines

The entire bunches of grapes undergo gentle, even, rather long (3 hours) pressing. The use of pneumatic presses that allow us to control pressure and taste the musts are necessary to adapt to the intrinsic qualities of each vintage and the origin of the grapes.

Alcoholic fermentations are generally rather long - three weeks in tanks, one to one and a half months in barrels. Temperatures are monitored to avoid fermentation that is overly turbulent and rapid. The objective is to preserve the fruitiness of the grapes and the characteristics of each terroir.

Malolactic fermentation is carried out systematically. It lends complexity through the addition of complementary elements, enhancing the aromas and flavours inherent to the grape variety and those resulting from alcoholic fermentation.



Ageing - the quest for excellence

Once alcoholic fermentation is complete, the red wines are transferred using gravity to oak barrels in the cellar where they are aged for 12 to 16 months.

As for the white wines, they are aged for 11 to 16 months in the stainless steel tanks and barrels in which alcoholic fermentation was conducted.

It is during this key period that time and know-how come together to work their magic, allowing the wines to acquire body and reveal all of their potential.

Albert Bichot uses a combination of new and seasoned oak barrels of varying degrees of toast and diverse origins (Tronçais and Allier forests...) to obtain wines that feature discrete, complex notes of oak that are always elegantly integrated.

The Colbert winery in the centre of Beaune is devoted to the vinification and ageing of the regional appellations and certain village appellations. Entirely renovated in 2008, it uses the methods that work so well at each of the estates. The aim is to ensure the quality of all of the House's wines, regardless of appellation, whether they are crafted with estate-grown grapes or grapes or musts purchased from partner growers.

Under the direction of Alain Serveau, technical director, Albert Bichot vinifies 100% of its Grand Crus and Premier Crus, 80% of its village appellations, 60% of its regional appellations and ages 100% of its wines

4. SIX ESTATES AT THE HEART OF PRESTIGIOUS APPELLATIONS

Albert Bichot owns 6 estates set at the heart of each of the viticultural sub-regions that make up Burgundy.

Chablis: Domaine Long-Depaquit (64 ha)



Founded in 1791, Domaine Long-Depaquit is one of the most renowned estates in Chablis. The Château's harmonious buildings date back to the late 18th century. The outbuildings house the technical facilities (winery, cellars), while the orangery is used for receiving visitors. A park planted with hundred-year old trees and a rose-filled garden invite visitors to stroll around the grounds and enjoy a unique experience, unaffected by the passing of time.

It is at the heart of this exceptional setting, located in the centre of the village of Chablis, that the grapes from the estate's 64 ha of vineyards are vinified. Grapes for the Grand Cru (9 ha, or 9% of the total Grand Cru surface area), Premier Cru (15 ha) and Chablis Village appellations, are cultivated according to an environmentally responsible approach. Composting and ploughing have replaced fertilizers and herbicides.

The Estate obtained Level 3 HEV (High Environmental Value) certification in 2019.

Limiting yields and non-interventionist vinifications help enable us to create authentic, mineral, elegant wines.

The wines from Domaine Long-Depaquit

GRANDS CRUS (9 ha)

Moutonne, Monopole
Les Vaudésirs
Les Clos
Les Blanchots
Les Preuses
Bougros

PREMIERS CRUS (15 ha)

Les Vaucopins
Montée de Tonnerre
Les Lys
Les Vaillons
Les Montmains
Les Beugnons

CHABLIS (40 ha)

Côte de Nuits: Domaine du Clos Frantin in Nuits-Saint-Georges (9.5 ha)



Domaine du Clos Frantin covers a surface area of 9.5 ha, of which 4 ha are Grand and Premier Crus. The vines are managed according to the principles of organic agriculture. Respect for the soil, severe pruning, and green harvest if needed, allow us to obtain top-quality grapes with low yields.

The estate's wines and the red wines crafted from grapes sourced from the Côte de Nuits are vinified in a historical building at the entrance to the village of Nuits-Saint-Georges. Gravity is used at the winery to best respect the quality of the grapes as well as their aroma and flavour potential.

The wines from Domaine du Clos Frantin

GRANDS CRUS

Richebourg Grand Cru
Chambertin Grand Cru
Clos-de-Vougeot Grand Cru
Grands-Echezeaux Grand Cru
Echezeaux Grand Cru

PREMIERS CRUS

Vosne-Romanée 1er Cru "Les Malconsorts"
Vosne-Romanée 1er Cru "Les Rouges"

VILLAGE APPELLATIONS

Gevrey-Chambertin "Les Murots"
Vosne-Romanée
Nuits-Saint-Georges

Some other illustrious Côte de Nuits wines vinified by Albert Bichot at Domaine du Clos Frantin:

Latricières-Chambertin Grand Cru
Charmes-Chambertin Grand Cru
Clos-de-la-Roche Grand Cru
Bonnes-Mares Grand Cru
Gevrey-Chambertin 1er Cru "Petite Chapelle"
Fixin 1er Cru "Clos de la Perrière"
Morey-Saint-Denis 1er Cru "Les Sorbets"
Chambolle-Musigny 1er Cru "Les Amoureuses"
Chambolle-Musigny 1er Cru "Les Chabiots"

Côte de Nuits: Château-Gris in Nuits-Saint-Georges (3.4 ha)



The Château-Gris castle, built in the 18th century siècle in the middle of a 3.4-ha estate, gave its name to this Nuits-Saint-Georges Premier Cru climat.

After phylloxera destroyed the vines, the château's roof was covered with grey slate although tiles are the custom in Burgundy. It was given the name Château-Gris (Grey Castle) by the locals, which has remained to this day. The grounds, culminating at an altitude of 280 m and surrounded by a 1.2-km dry-stone wall, are composed of terraced vineyards where both Pinot Noir and Chardonnay grapes are cultivated.

The wines from Château-Gris

PREMIER CRU

Nuits-Saint-Georges 1er Cru "Château-Gris",
Monopole

VILLAGE APPELLATION

Nuits-Saint-Georges blanc "Les Terrasses",
Monopole



Domaine du Pavillon in Pommard (3 km south of Beaune) covers a surface area of 16 ha, including 6 ha of white wines.

Organic viticulture, respect for the balances found in nature, and limited production are what characterize the estate. The winery, located at the heart of a 4-ha walled vineyard, "Le Clos des Ursulines", bordering on Pommard, is devoted to the vinification of Côte de Beaune wines. The wines are aged in a hundred-year-old cellar located beneath the winery that is endowed with perfect architectural proportions.

The wines from Domaine du Pavillon

GRANDS CRUS

Corton Grand Cru "Clos des Maréchaudes",
Monopole
Corton-Charlemagne Grand Cru (white)

PREMIERS CRUS

Aloxe-Corton 1er Cru "Les Fournières", Monopole
Aloxe-Corton 1er Cru "Clos des Maréchaudes",
Monopole
Beaune 1er Cru "Clos des Mouches" (white)
Beaune 1er Cru "Les Bressandes"
Pommard 1er Cru "Les Rugiens"
Volnay 1er Cru "Les Santenots"
Meursault 1er Cru "Les Charmes" (white)

VILLAGE APPELLATIONS

Aloxe-Corton
Savigny-lès-Beaune "Les Grands Picotins"
Beaune "Les Epenottes"
Pommard "Clos des Ursulines", Monopole
Meursault
Meursault (white)

Some illustrious Côte de Beaune wines vinified by Albert Bichot at Domaine du Pavillon:

GRANDS CRUS

Montrachet Grand Cru (white)
Bâtard-Montrachet Grand Cru (white)
Criots-Bâtard-Montrachet Grand Cru (white)

PREMIERS CRUS

Savigny-Les-Beaune 1er Cru "Les Peuilletts"
Chassagne-Montrachet 1er Cru "Morgeot"(white)
Chassagne-Montrachet 1er Cru Vide-Bourse" (white)

Côte Chalonnaise: Domaine Adélie in Mercurey (7.4 ha)

Domaine Adélie is an estate whose vineyards produce both red and white wines.

It is Albéric Bichot's daughter, born in 2003, who gave the estate its name, thereby reaffirming the Bichot family's establishment in Burgundy generation after generation.

The wines from Domaine Adélie

PREMIER CRU

Mercurey 1er Cru "Champs Martin" (red)

VILLAGE APPELLATIONS

Mercurey "En Pierre Milley" (red)

Mercurey "Les Champs Michaux" (white)



Beaujolais: Domaine de Rochegrès in Moulin à Vent (5.2 ha)



Purchased in 2014, Domaine de Rochegrès is located at the heart of Moulin-à-Vent, one of the most prestigious crus in the Beaujolais.

Covering a surface area of 5.2 ha, the vineyard is ideally located at the heart of one of the 18 recognized climats. As its name would suggest, the "Rochegrès" plot features outcrops of granitic parent rock among the vines.

The wines from Domaine de Rochegrès

Moulin-à-Vent

Rochegrès Moulin-à-Vent



5. ALBÉRIC BICHOT, A FIGURE IN LOCAL PATRONAGE

The leading buyer at the Hospices de Beaune, the charity wine auction that has been a tradition for nearly 150 years

Since 1876, demanding clients have trusted Albert Bichot to purchase wines at the Hospices de Beaune charity auction and age them. The House is proud to have been the number 1 buyer for 20 years, with an average each year of more than 150 barrels from among 35 different cuvées, representing 15 to 20% of total sales.

This is as much about tradition as it is about commitment for Albéric Bichot, who himself was born at the Hospices de Beaune!

This 1st place is owed to House expertise with regard to the 3 key phases, which are: the selection of wines before the sale, purchasing at the right price and custom-tailored ageing.

Since 2009, Albert Bichot has also revolutionized the auction by creating the hospices-beaune.com platform, which gives individuals the possibility to participate with two options:

- “En primeur” purchase of one or more bottles
---> from among a selection of 5 wines
- “En primeur” purchase of an entire barrel
---> 1 barrel = 288 bottles

The House of Albert Bichot then takes care of the ageing of the wines in its cellars for 14 to 18 months.

Each year, the 3rd Sunday in November therefore marks a major event for Albert Bichot, representing the opportunity to promote the region and its wines on an international scale as well as to support an admirable charity event.

A patron of local culture



Livres en Vignes

The Albert Bichot Literary Prize rewards a work of general-interest contemporary literature at the Livres en Vignes book festival which is held each year at Château du Clos de Vougeot.



Musique & Vin

Albert Bichot is a patron and partner of the Musique & Vin Festival, an annual classical music festival held at Château du Clos de Vougeot.

International Thriller Film Festival

Albert Bichot is a privileged partner of this festival that takes place in Beaune, showcasing top thrillers from around the world.

A major benefactor for the preservation of Burgundy’s “climats”

Albert Bichot has always been involved in the preservation and promotion of Burgundy’s viticultural heritage and its climats.

In Burgundy, a climat designates a plot of vines that was carefully delimited and named centuries ago, that has a history, and that benefits from distinctive geological and climatic conditions.

The House of Albert Bichot, as a Founding Supporter, was a part of the collective movement that culminated with the addition of Burgundy’s climats to UNESCO’s World Heritage List on 4 July 2015.

The objective: to continue to highlight the importance of Burgundy’s incomparable cultural heritage and ensure that it is passed on to future generations.



DOMAINES
ALBERT BICHOT
— MAISON FONDÉE EN 1851 —

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