Press release
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DOMAINES
ALBERT BICHOT
MAISON FONDÉE EN 1831

Albert Bichot's estates are going green

Starting with the 2018 vintage, all Albert Bichot wines from its Côte d'Or and Mercurey estates will bear the certified "organic wine" label.*

From organic grapes… to organic wine

Although the House's original objective essentially targeted the viticultural aspect of wine production, which was attained in 2012 with "organic agriculture" certification granted by the independent organization ECOCERT, changes in European regulations pertaining to "organic wines" in 2012 incited Albert Bichot to further pursue its initiative. Although the wines have already been respecting the specifications for a few years now, this officialization has been a long-awaited milestone for the House's clients.

An initiative that was undertaken 20 years ago

The estates had already been managed with respect for the environment since the early 1990s. Then the House became more and more preoccupied with the environment, respect for biodiversity, the health of its staff and of people in general. Organic viticulture, which seemed to be a possible response to such preoccupations, also allowed it to delve deeper into better expressing the terroirs in more balanced wines.

Convinced yet pragmatic in terms of the challenges of the conversion of such a large Burgundian wine house and its estates, Albert Bichot chose to evolve progressively. Beginning in the 2000s, spurred on by Alain Serveau, Head Winemaker, it took on a team of skilled people with experience in organic viticulture.

Several steps were necessary in order to see this ambition through: in-depth work to become even better acquainted with the estates' different terroirs and plots, suitable equipment to be able to meet new needs and limit risks (small tractors for ploughing, more efficient spraying equipment, etc.), training staff in this new approach, seeking out alternative solutions adapted to the configuration of certain plots (caterpillar tractors, plough horses in some vineyards such as Château-Gris, etc.).

The next steps towards an organic approach

Being both thorough and mindful of being a part of the "sustainable development" movement, the House of Albert Bichot is continuing to extend its expertise in organic viticulture. This is especially true for Domaine Long-Depaquit in Chablis and Domaine de Rochegrès in Moulin-à-Vent, whose vineyards are already equipped and partially managed organically (or eco-responsibly) depending on the plots.

Above and beyond its own estates, Albert Bichot is also developing a range of organic wines crafted with grapes from approximately ten appellations, purchased from long-standing partner growers.

**Domaine du Clos Frantin and Château-Gris in Nuits-Saint-Georges, Domaine du Pavillon in Pommard and Domaine Adélie in* Mercurey.

Albert Bichot, based in Beaune since 1831, is family owned and operated. It owns 6 exceptional estates with a total of 105 hectares of vineyards divided among Burgundy's most prestigious appellations and in the Beaujolais at the heart of the Moulin-à-Vent appellation. The House vinifies wines representing nearly 100 appellations, with grapes that come from its own estates as well as with purchased grapes.

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