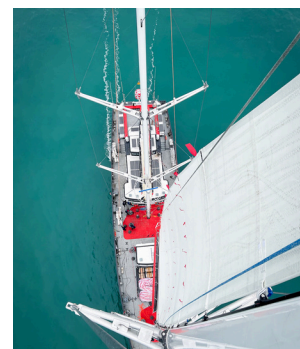


SECRET D'OCÉAN 2025, AT THE FRONTIERS OF WINE AGEING

For its second voyage, the cargo sailing ship Grain de Sail II set sail on January 25, 2026, bound for Pointe-à-Pitre, carrying six barrels of Bourgogne Côte d'Or Chardonnay and one barrel of red Santenay. Building on the success of the first experiment, Albert Bichot is continuing this adventure to further explore maritime ageing. The ocean environment leaves its mark on the wines, bringing a delicate salinity that enhances their purity and confirms the potential of **Secret d'Océan 2025**.

THE SEA, A NEW HORIZON FOR WINE EXPRESSION

Reaffirming its commitment to further exploring the influence of the marine environment on wine ageing, this new voyage continues the work initiated during the first trials. During the inaugural edition, precise monitoring using Onafis probes made it possible to analyse various parameters (oxygen, temperature, humidity, pressure) and compare them with barrels aged in the cellar. These observations notably highlighted a higher level of oxygenation in wines aged on land compared to those that had travelled at sea.



These results open up new perspectives and firmly establish **Secret d'Océan** as a true field of innovation for the Maison. The cuvée is part of a broader reflection on “merroir”: while terroir expresses the influence of soil and climate, merroir refers to the impact of the marine environment (currents, tides, and mineral richness) on wine expression.

AN AROMATIC SIGNATURE WITH MARITIME NOTES

At the end of this voyage, the wines reveal a distinctive signature. The nose opens with a delicate bouquet of white flowers and citrus, gradually evolving into subtle saline notes. On the palate, the tasting is vibrant and dynamic. Supported by a high-quality 2025 vintage, the wine gains breadth, richness, and intensity, offering a harmonious balance between marine freshness and the generosity of the terroir.

A COMPREHENSIVE ECO-RESPONSIBLE APPROACH

In 2025, Albert Bichot partnered with Grain de Sail to transport a pallet of wine to New York under sail, reducing CO₂ emissions by 95% compared to conventional freight. With its “Secret d'Océan”, the winery reaffirms its commitment to the environment. This approach extends to the entire product, featuring an eco-designed bottle: **an OBP cork that is 100% recyclable** and made from plastic waste collected in coastal areas, a **100% recyclable label** derived from sugarcane, and a **lightweight bottle** weighing 540 g instead of the usual 580 g.



SRP : 28.50€

About Maison Albert Bichot: Albert Bichot owns more than 100 hectares of vineyards spread across six exceptional estates, five of which are certified organic, located in some of Bourgogne's most prestigious appellations. Drawing on its expertise as a winegrower, Albert Bichot also selects and purchases grapes and musts from trusted partners, vinifying them with the same care and attention within its own estates. This philosophy ensures the production of great wines that faithfully reflect their terroir of origin while conveying genuine emotion, making Maison Albert Bichot one of Bourgogne's most renowned names.