



At Home with Albert Bichot Nuits-Saint-Georges 2018 – A Classic Red Burgundy

Description

By Mukul Manku

Some months back, my son brought home a bottle of **Albert Bichot Nuits-Saint-Georges 2018** while returning to India from Europe. He had picked it up from the duty-free shop before boarding his flight. Like many special bottles, it found a place in our home bar, patiently waiting for the right occasion. Months went by and today, on a relaxed afternoon at home, the moment finally arrived to uncork it.



The very first whiff was an indeed a pleasant surprise. I found this wine's perfumed nose absolutely captivating with enticing aromas of red cherries, strawberries and a gentle hint of spice. The first sip was equally magical – silky, vibrant and beautifully balanced. It was one of those moments that instantly makes you acknowledge the unmistakable charm of a Burgundy wine and actually make you believe that all the hype about good Burgundy wines is actually true.

The House of Albert Bichot

As the name suggests, this wine is produced by Albert Bichot, one of Burgundy's oldest and most respected wine houses. Although it was founded in 1831, the family's roots in the region go back to 1350, when the Bichots first settled in Burgundy. Today the wine house has remained family owned for nearly two centuries, which is quite remarkable. Presently it is led by the sixth generation of the family under the stewardship of Alb ric Bichot.

The headquarters of the house are located in **Beaune**, the historic wine capital of Burgundy.



Albert Bichot Beaune

Albert Bichot is both a wine producer and a **n gociant**. This means that besides making wines from grapes grown in its own vineyards, it also carefully sources grapes from trusted growers across Burgundy. This enables the house to produce wines from many of Burgundy's renowned appellations while maintaining a consistently high standard of quality.

Nuits-Saint-Georges

As indicated on the bottle label, this wine comes from Nuits-Saint-Georges, one of the best-known appellations in Burgundy's Côte de Nuits



Nuits-Saint-Georges. Image from Gevreynuitstourisme.com

Renowned almost exclusively for Pinot Noir, its wines are admired for their structure, elegance and ageing potential. The wines typically offer bright red fruit, lively acidity, refined tannins and remarkable balance.

Home Tasting

The **2018 vintage** in Burgundy was warm, sunny and generous, producing healthy grapes with excellent ripeness and concentration. In Nuits-Saint-Georges, the vintage resulted in wines that combine generous fruit with freshness and balance.

We decided to pair this delightful Burgundy with a few simple dishes enjoyed at home.

Awadhi Style Chicken Tikka

Our first pairing was an Awadhi-style Chicken Tikka, a dish that beautifully reflects the richness and refinement of Awadhi cuisine. Marinated in desi ghee (clarified butter) along with creamy curd, fresh aromatics, and a delicate blend of fragrant Indian spices and herbs, the chicken was allowed to absorb deep layers of flavour before being grilled to perfection. The result was succulent, tender pieces with a gentle smokiness that lingered on the palate.



What made this pairing truly exceptional was how seamlessly the dish interacted with the wine. The richness of the marinade was elegantly balanced by the wine's vibrant acidity, preventing the flavours from becoming too heavy. At the same time, the subtle spices in the chicken enhanced the silky texture and refined red fruit notes of the Pinot Noir, creating a harmonious interplay between food and wine.

Mushroom Spaghetti



Our homemade Mushroom Spaghetti was prepared simply with olive oil, garlic, oregano, salt and freshly ground black pepper. The earthy mushrooms beautifully echoed the subtle earthy notes often

found in Burgundy Pinot Noir, while the garlic and herbs added savoury depth without overwhelming the wine. The freshness and elegance of the Pinot Noir made every bite feel light and satisfying.

Kidney Bean Cutlets



The final pairing was homemade kidney bean cutlets seasoned with cumin, coriander and black pepper. Crispy on the outside and soft within, they offered a lovely contrast in texture. The wine's bright acidity refreshed the palate after every bite, while its silky tannins and vibrant fruit flavours complemented the savoury character of the cutlets remarkably well.

All three dishes paired beautifully with the Pinot Noir. This tasting once again reminded me that Burgundy is an exceptionally food friendly wine. Its lively acidity, moderate tannins and elegant fruit profile allow it to pair effortlessly with a wide variety of dishes, including well-balanced Indian cuisine.

That was our simple yet memorable home tasting of *Albert Bichot Nuits-Saint-Georges 2018*.

Pairing with Netflix



The good news? There was still some wine left in the bottle after the home tasting and we savoured that in the evening while settling down with a good Netflix movie.

So that was a wholesome day spent with the red Burgundy. I hope you liked reading this post as much as I loved composing it.

And before we part, just tell me -*Should I write more on Burgundy wines?*

Till next time it's **Cheers! 🍷** from my side.