

# AG

## MAISON A.GOICHOT

### BOURGOGNE HAUTES CÔTES DE NUITS

**Grape variety:** Pinot Noir

**Servicing temperature:** 16-18°

**Ageing:** 3-5 ans

#### *Plot*

This vineyard has been able to carry out a patient and courageous reconquest. Overlooking the coast from Gevrey-Chambertin to the Bois de Corton, the Hautes Côtes de Nuits are imbued with wild beauty.

#### *Vinification / Aging*

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are barreled 50% in oak barrels and 50% in stainless steel vats and aged for 12 months.

#### *Tasting*

Dark purple or ruby, often worn on raspberries, a cherry, liquorice, sometimes violet wine. Gourmet and velvety in the mouth, its structure is very present but without roughness.

#### *Food and wine pairing*

The Bourgogne Hautes Côtes de Nuits appellation appeals to white meats such as rabbit, but also to lamb and duck. A wine to recommend with many dishes because of a very pleasant balance. Cheeses: mature soumaintrain, golden nights, farmhouse reblochon, morbier.



**Maison André Goichot**

1065 Rue André Marie Ampère - 21200 BEAUNE

tel. 33 (0)3 80 62 85 17 fax. +33 (0)3 80 25 91 29

contact@maisongoichot.com www.maisongoichot.com

