



# AG

## MAISON A.GOICHOT

### MONTHÉLIE

**Grape variety:** 100 % Pinot Noir

**Servicing temperature:** 16-18°

**Ageing:** 6-8 ans

#### *Plot*

On the balcony of the first reliefs of the Côte de Beaune, Monthélie is located between Volnay and Meursault. This appellation include 15 Climats classified as Premier Cru.

#### *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 entered in oak barrels and aged for 15 months.

#### *Tasting*

Ruby color, on the nose the fruity is immediately obvious: raspberry, cherry, redcurrant, blackberry, blackcurrant. The floral scents are dominated by peony. Over time, the bouquet evolves towards spice, sometimes animal and undergrowth (fern, mushroom), confit and leather. The harmonious mouth reveals a hint of astringency when the wine is young.

#### *Food and wine pairing*

It will go well with white meat, rabbit, poultry, quenelles, pikeperch or pike in sauce, as well as cheeses (Cîteaux, Brillat-Savarin, Saint-Nectaire, Brie).

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