

MAISON A.GOICHOT

BOURGOGNE CHARDONNAY

Grape variety: 100 % Chardonnay
Servicing temperature: 11-13°

Plot

Bourgogne Blanc is a success story, showcasing the best of the Chardonnay grape, which, although now grown worldwide, finds its most sublime expression in Burgundy (Montrachet, Meursault, Chablis, Corton-Charlemagne, Pouilly-Fuissé). The controlled BOURGOGNE appellation has been authorized since 1937. This entry-level wine paves the way for village, Premier Cru, and Grand Cru appellations. While the raw material Chardonnay is the same, it offers a diverse range of sensations depending on its origin, vine age, and vintage. In the Côte-d'Or, the soils are whitish or light grey marls and marly limestones, deep and not particularly stony.

Vinification / Aging

Vines are located mainly in Côte Chalonnaise. Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield: 65 hectolitres per hectare. Handpicked harvest, pneumatic press, then the wine is decanted in order to reduce the presence of sediments. The wine is maturated for 6-8 months in stainless steel tanks, on fine lees during the first 3 months.

Tasting

A golden yellow color, limpid and crystalline, often with greenish highlights. Our Bourgogne Chardonnay offers hazelnut with a hint of honey, butter, bracken, spices and sugared chestnuts.

Food and wine pairing

In the mouth, Bourgogne Blanc has the knack of making allies of opposites and this adaptability makes it indispensable when planning meals. Its sprightliness makes it a delicate and tasty pre-dinner drink while its wide-ranging and persistent aromatic spectrum (thanks to the Chardonnay grape) makes it a team player in the kitchen, especially with fish and shellfish. Its native

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