

Maison A.Goichot

MONTHELIE

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 4-6 ans

Plot

Monthélie lies between Volnay and Meursault, on the balcony of the first hills of the Côte de Beaune. Monthélie's vines stretch over the Volnay hillside and the Auxey-Duresses valley.

Vinification / Aging

The grapes are pressed directly after harvesting, followed by alcoholic and malolactic fermentation in oak barrels. The wine is aged for around 12 months before being prepared for bottling.

Tasting

Our Monthelie Blanc has a lovely golden hue. With hints of vanilla, the Monthélie appellation evokes white flowers (hawthorn), reinette apples and fresh hazelnuts. On the palate, its mellow flavour is enhanced by the necessary acidity that is the hallmark of great white wines.

Food and wine pairing

Its mellow, full-bodied flavour will be delighted by prawns "?al dente', just seared, and fish tajines, whose multiple textures will echo that of the wine, supple and lively at the same time. It goes well with blue cheeses such as Roquefort, Bleu de Bresse or Bleu d'Auvergne, as well as Epoisses and Livarot.

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