

MAISON A.GOICHOT

CHASSAGNE MONTRACHET

1ER CRU
Morgeot

Grape variety: 100 % Chardonnay
Climat: Morgeot
Servicing temperature: 10-12°
Ageing: 6-8 ans

Plot

In the south of the Côte de Beaune, Chassagne-Montrachet shares with Puligny the undisputed prince of all dry white wines of the creation: the divine Montrachet. This large and beautiful hillside brings to excellence the two Burgundian grape varieties.

Vinification | Aging

The grapes are pressed directly after the harvest, then the alcoholic and malolactic fermentations take place in oak barrels. The maturation lasts about 12 months before the preparation for bottling.

Tasting

A marked dress, with green reflections. Its aromas of hawthorn, acacia and honeysuckle mingle with verbena and hazelnut. The flint reminds the deep minerality of a wine sometimes toasted, spontaneously fresh butter. The age brings the Chassagne-Montrachet appellation to honeyed or ripe pear notes. All curved and often opulent, its attack is nicely lifted. On the palate, the fatness matches its mellowness in a persistent way.

Food and wine pairing

Ideal partner of white meats of great nobility, like poultry and veal in sauce. Without forgetting its performance on fish. Salmon, also very aromatic, appreciates it particularly as well as lobster and even a cooked "foie gras".

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