

CHÂTEAU DE LA GUICHE

BOURGOGNE CHARDONNAY
Les Dressolles

Grape variety: 100 % Chardonnay
Climat: Les Dressolles
Servicing temperature: 10-12°
Ageing: 4-8 ans

Plot
In the center of the Côte de Beaune, in the Côte D'Or, the Bourgogne Chardonnay "Les Dressolles" is located on the Meursault terroir, next to the Meursault "Les Dressolles" plot and represents 12.36 ares.

Vinification | Aging
The grapes are pressed directly after harvest, then alcoholic and malolactic fermentation takes place 100% in oak barrels, 15% of which was new. Aging lasts about 15 months before preparation for bottling.

Tasting
Fragrant on the palate, full of fruit. The texture is generous and supple.
There are notes of hazelnut and spices that lead to a lingering finish of great finesse. Fruity and floral wine. With an easy approach, this wine seduces with its spontaneity and tenderness.

Food and wine pairing
It goes well with appetizers, cold meats, snails, frogs, mussels, fish, andouillette and goat cheese.

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