

MAISON A.GOICHOT

MEURSAULT
Les Vireuils

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

Plot

South of Beaune, between Volnay and Puligny-Montrachet, the Meursault vineyard opens a golden door, that of "La Côte des Blancs". On this exceptional terroir, the wines of Meursault magnify the expression of Chardonnay.

Vinification | Aging

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

Tasting

This Meursault Les Vireuils is green-gold in color, leaning towards bronze as it ages. Clear and brilliant, it presents silvery reflections. The young wine evokes roasted almonds and hazelnuts in a floral and mineral (flint) decoration. Butter, honey and citrus fruits are also present. On the palate, it is rich and fat with a cheerful and appealing nutty taste.

Food and wine pairing

The aromatic power and its exceptional balance based on fat and acidity make it one of the great lords of Burgundy, hence a natural penchant for noble meats and fish with good texture, such as grilled crustaceans and sauce. Even blue cheeses and foie gras adopt it on the first try.

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