

MAISON A.GOICHOT

PERNAND-VERGELESSES

Grape variety: 100% Chardonnay
Servicing temperature: 12-14°
Ageing: 5-7 ans

Plot

Nestled at the confluence of two valleys, Pernand-Vergelesses is located on the heights of the Côte de Beaune. It's the "Mountain of Corton" which is home to three villages and a common shared passion.

Vinification / Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels (20% new). Aging lasts around 12 months before bottling.

Tasting

White gold and pale yellow turn golden with age. The aromas of white flowers (hawthorn, acacia) over time announce amber and honey, as well as spices. On the palate, a mineral, harmonious and very pleasant wine.

Food and wine pairing

Lively, light and playful, it is the great wine for sushi, which it will awaken while respecting their double crunchy and soft texture. The Pernand-Vergelesses appellation works well with freshwater fish in white sauce, or even pasta and seafood risottos, which it puts into perspective thanks to its liveliness.

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