

AG

MAISON A.GOICHOT

MEURSAULT 1ER CRU

La pièce sous le bois

Grape variety: 100% Chardonnay
Climat: La pièce sous le bois
Servicing temperature: 12-14°
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 the alcoholic and malolactic fermentations take place 100% in oak barrels. Aging lasts around 12 months before bottling.

Tasting

The Meursault comes in a gold-green color, slightly accentuated with age. Clear and brilliant; it is often accompanied by silvery highlights. Its bouquet evokes the ripe bunch. On the palate, a rich and fatty wine with a delicious and joyful nutty flavor. The balance between creamy and freshness, declining all the registers of silk. Long, structured, it needs maturity.

Food and wine pairing

Its aromatic power and exceptional balance based on fat and acidity allow it to go well with noble meats and fish with a beautiful texture. Veal, poultry in white sauce or grilled shellfish.

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