

MAISON A.GOICHOT

MERCUREY 1ER CRU
Les Byots

Grape variety: 100 % Pinot Noir
Climat: Les Byots
Servicing temperature: 16-18°
Ageing: 6-10 ans

Plot

In the heart of the Côte Chalonnaise (12 kilometers from Chalon-sur-Saône), Mercurey is one of the most important wine appellations in Burgundy. Protected from damp winds by its hillsides reminiscent of the aptly named Val d'Or, the vineyard also extends over the village of Saint-Martin-sous-Montaigu. This appellation has 32 Climats classified as Premier Cru.

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting

Deep, red color. On the nose, we perceive clear primary aromas of red fruits, such as raspberries and especially cherries. On the palate, it is a straightforward wine, very well structured, the material is dense with grain, the tannins are firm but will allow the wine to wait in the cellar.

Food and wine pairing

Roast pork has adopted it because of its rich aroma, as have simmered poultry. Exotic dishes also give him compliments. It is suitable for both soft cheeses and mature cheeses.

Awards and accolades

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