

MAISON A.GOICHOT

CÔTE DE BEAUNE VILLAGES

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 3-5 ans

Plot

The Côte de Beaune-Villages AOC covers two Burgundy departments, Côte-d'Or and Saône-et-Loire. This appellation only applies to red wines produced in 14 villages on the Côte.

Vinification / Aging

The grapes are destemmed and vinified in vats for around 4 weeks, revealing all their rich aromas. After devatting, 100% of the wine is filled into oak barrels and matured for 12 months.

Tasting

Our Côte de Beaune is a straightforward ruby red, with hints of mauve. Its very straightforward nose (red berries, but also hints of animals, humus and undergrowth) heralds a round, flattering palate, buoyed by a fine acidity that allows it to age a little. Its chewiness is more flavoursome than severe, its texture pleasant and firm.

Food and wine pairing

Tasty roast pork, beef and braised veal will be delighted with our Côte de Beaune, as their aromatic strength is an equal match for this wine. Its flattering roundness will soften the meat on the palate.

Awards and accolades

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