

Maison A.Goichot

MARANGES

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 6-8 ans

Plot

The Maranges vineyard (especially a red wine made from Pinot Noir, a few white vines in Chardonnay) forms the link between the Côte-d'Or and the Saône-et-Loire. It is perfectly consistent with that of Santenay, with which it shares several esteemed vintages.

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

Raspberry ruby color, its bouquet bursts on the fruit. Fresh and liquorice, the palate is coated with fat and peppery flavors. With its smooth and warm tannins, it is very present, melted with an intense vinosity.

Food and wine pairing

It will go well with poultry and red meats, especially in their exotic and spicy variants. Also with grilled spring rolls and ribs and braised pork.

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