


# Maison A.Goichot

## SANTENAY

**Grape variety:** 100 % Pinot Noir
**Servicing temperature:** 16-18°
**Ageing:** 5-7 ans

### *Plot*

From the water nymph to the god of wine, Santenay benefits from a dual vocation, thermal and wine. In the very south of the Côte de Beaune, in this town and in Remigny, in the continuity of the terroir, this wine presents sensitive nuances depending on the hillside.

### *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*

With purple, mauve, black cherry dress, usually strong, shines with all its lights. Its bouquet is reminiscent of rose petals, peony, violet, red fruits with a hint of liquorice. On the palate, the attack is intense, deep. Firm and discreet tannins compose a supple and structured body with a very fine texture.

### *Food and wine pairing*

Supple and intense on the attack, its aromatic register is distinguished on the finish. This is why it will be paired with simmered dishes such as veal and braised beef, which its tannins will structure in the mouth without being aggressive. On the cheese board, choose Brie de Meaux, Pont-Évêque, Cîteaux, Reblochon, Bleu de Bresse.

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