

MAISON A.GOICHOT

SANTENAY
Champs Claude

Grape variety: 100 % Pinot Noir
Climat: Champs Claude
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

It is a tannic, well-structured wine, with aromas of fruit (almond, strawberry) in its youth, then chestnut and prunes as it progresses through the years.

Food and wine pairing

This wine can be associated with roasted, grilled, marinated red meats, as well as game birds or birds. For cheeses, we will favor those with a medium flavor.

Maison André Goichot
1065 Rue André Marie Ampère - 21200 BEAUNE
tel. 33 (0)3 80 62 85 17 **fax.** +33 (0)3 80 25 91 29
contact@maisongoichot.com www.maisongoichot.com