

MAISON A.GOICHOT

POMMARD

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

Plot

Pommard: this generous name sounds good. All by himself, he filled the glass and the mouth. Located in the Côte de Beaune, between Beaune and Volnay, Pommard, its vineyards and its beautiful residences mark the place where the Côte slopes slightly towards Autun. This appellation includes 28 Premiers Crus.

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

A wine full of promise, its color is dark, intense, the nose is generously divided between fruity and peppery. It is an ample wine, with aromas of black cherry, the structure is firm and the concentration excellent. The palate is superb: tannins, body, good length in the mouth...

Food and wine pairing

It will be the official partner of game, meats in sauce in general, duck confit, beef bourguignon and mature cheeses such as Pont l'Evêque, Epoisses.

Awards and accolades

WineEnthusiat 94/100

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