

MAISON A.GOICHOT

BEAUNE

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

Plot

The very image of Burgundy and the capital of its wine, Beaune attracts the eyes of the whole world during the sale of wines from its Hospices. This appellation has 42 Climats classified as Premier Cru.

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 bright and lively, luminous, scarlet dress. This flame announces aromas of black fruits (blackcurrant, blackberry), red fruits (cherry, currant), humus and undergrowth. Truffle, leather, spices with age.

Food and wine pairing

The Beaune appellation shows great aromatic power and a fleshy texture, which predestines it for musky and very firm meats, such as game birds, roast or braised. For cheeses, choose Époisses, Soumaintrain, Munster, Maroilles.

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