

MAISON A.GOICHOT

MARANGES 1ER CRU
Clos Roussots

Grape variety: 100 % Pinot Noir
Climat: Clos Roussots
Servicing temperature: 16-18°
Ageing: 8-10 ans

Plot

The Maranges vineyards (mainly Pinot Noir reds, with a few Chardonnay whites) form the link between Côte-d'Or and Saône-et-Loire. It is in perfect harmony with Santenay, with which it shares a number of highly-regarded crus. The MARANGES appellation comprises 7 Climats classified as Premier Cru.

Vinification / Aging

The grapes are destemmed and vinified in vats for around 4 weeks, revealing all their rich aromas. After devatting, the wines are placed in oak barrels and matured for 15 months.

Tasting

Our Maranges 1er Cru Clos Roussots is a magnificent expression of Pinot Noir. Its dark colour and aromas of red fruit, spices and hints of wood are immediately seductive. On the palate, the attack is intense, supported by a fine tannic structure and a peppery freshness that reveals the richness of the terroir. An elegant, refined wine, ideal for drinking young or after a few years' cellaring.

Food and wine pairing

Our Maranges 1er Cru Clos Roussots is the perfect accompaniment to steak tartare, grilled prime rib or roast duck fillet, and goes beautifully with mature cheeses such as Comté or Brie de Meaux.

Awards and accolades

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