

MAISON A.GOICHOT

MARANGES 1ER CRU
La Fussière

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

Plot

The Maranges vineyard forms the link between the Côte-d'Or and the Saône-et-Loire. It is perfectly consistent with that of Santenay, with which it shares several esteemed vintages. The MARANGES appellation has 7 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 wine of character and pleasure, its nose reveals intense and wild aromas of fresh fruit (blackcurrant, strawberry, redcurrant) and undergrowth. Supple, round on the palate, this wine is balanced and does not lack either liveliness or finesse. As for the finish, it is greedy and aromatic.

Food and wine pairing

It goes well with roasted red meats or in sauces, small game, fine cheeses with a medium taste.

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