

MAISON A.GOICHOT

SANTENAY 1ER CRU
Passetemps

Grape variety: 100 % Pinot Noir
Climat: Passetemps
Servicing temperature: 16-18°
Ageing: 6-10 ans

Plot

In the very south of the Côte de Beaune, in this commune and in Remigny in the continuity of the terroir, this wine presents sensitive nuances depending on the slope. This appellation comprises 12 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 Santenay 1er Cru "?Passetemps' is appreciated for its elegant structure and finesse. It has typical aromas of ripe red fruit such as cherry and raspberry, as well as more spicy, subtle notes of undergrowth and liquorice. It is well-balanced on the palate, with supple tannins and good length.

Food and wine pairing

It goes well with grilled or roasted red meats, game or poultry dishes in sauce. It can also be enjoyed with mature cheeses for a harmonious combination.

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