


MAISON A.GOICHOT

# SANTENAY 1ER CRU
## *La Maladière*

**Grape variety:** 100% Pinot Noir
**Climat:** La Maladière
**Servicing temperature:** 16-18°C
**Ageing:** 6-10 ans

## *Plot*

In the very south of the Côte de Beaune, in this town and in Remigny, in the continuity of the terroir, this wine presents sensitive nuances depending on the hillside. This appellation has 12 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*

Her purple, mauve, black cherry dress, usually strong, shines with all its lights. The bouquet of the Santenay appellation is reminiscent of rose petals, peony, violet, red fruits with a hint of liquorice. On the palate, the attack is intense, deep. The firm and discreet tannins of the Santenay appellation compose a supple and structured body with a very fine texture. Nice return of aromas (often blueberry) on a lingering finish.

## *Food and wine pairing*

It will be paired with simmered dishes such as veal and braised beef. Asian-style glazed and caramelized poultry as well as home-made burgers. On the cheese board, choose Brie de Meaux, Pont-Évêque, Cîteaux, Reblochon, Bleu de Bresse.

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