

MAISON A.GOICHOT

POMMARD 1ER CRU
La Chanière

Grape variety: 100 % Pinot Noir
Climat: La Chanière
Servicing temperature: 16-18°
Ageing: 6-8 ans

Plot

Pommard: this generous name has a nice ring to it. It alone fills the glass and the mouth. Situated in the Côte de Beaune, between Beaune and Volnay, Pommard, its crus and its fine residences mark the point where the Côte slopes slightly towards Autun. This appellation comprises 28 Premiers Crus.

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 Pommard 1er Cru La Chanière has a deep red colour. Aromas of blackberry, bilberry, redcurrant and ripe plum. A wild, feline evolution is not uncommon with age. The maturity of this Pommard suggests leather, chocolate and pepper. A wine to be left to age a little so that it opens up fully: round texture, delicate, assertive structure.

Food and wine pairing

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Awards and accolades

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