

MAISON A.GOICHOT

BEAUNE 1ER CRU
Les Cents Vignes

Grape variety: Pinot Noir
Climat: Les Cents Vignes
Servicing temperature: 16-18°C
Ageing: 8-10 ans

Plot

The traditional image of Burgundy and the capital of its wine, Beaune attracts the eyes of the whole world during the sale of wines from its Hospices. This appellation has 42 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

The "Beaune Cents Vignes" is characterized by good structure, a much accentuated aromatic intensity of red fruits and a finesse on the palate characteristic of light soils. A bright and lively, luminous, scarlet dress. Young, this wine offers the palate the crunchy charm of fresh grapes. Firm, frank, full of sap, it then blossoms, asserting a well-built and perfectly convincing structure.

Food and wine pairing

Serve with red, grilled or marinated meats such as braised ham, suckling lamb and all cheeses. As it ages, it will accompany somewhat wild game in spicy sauce.

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