

MAISON A.GOICHOT

PERNAND-VERGELESSES 1ER CRU

Les Fichots

Grape variety: 100 % Pinot Noir
Climat: Les Fichots
Servicing temperature: 16-18°
Ageing: 7-9 ans

Plot

Nestled at the confluence of two valley, Pernand-Vergelesses is located on the heights of the Côte de Beaune. It is the "Montagne de Corton" which is home to three villages and the same passion shared with Aloxe-Corton and Ladoix-Serrigny on a remarkable wine-growing site.

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 color of a dark vermilion red is brilliant. The aromas exhale nuances of black and red fruits (kirsch, raspberry and blackberry) supported by fine and melted tannins. Slightly spicy and animal notes will develop over time, leaving room for the original terroir of this 1er Cru. The mouth is at the same time fleshy, tender, complex and elegant on tannins and a balance, guarantees of a good capacity of aging.

Food and wine pairing

Ideal for all roasted or grilled meats (white or red); leg of lamb, roast or tenderloin of beef, grilled or roasted pork, tenderloin of veal, roast chicken, but also a wide variety of cheeses.

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