

MAISON A.GOICHOT

SAVIGNY LES BEAUNE 1ER CRU

Aux Guettes

Grape variety: 100 % Pinot Noir
Climat: Aux Guettes
Servicing temperature: 16-18°
Ageing: 8-10 ans

Plot

Like an unfolding map, the landscape widens between the Montagne de Corton and Beaune. The heights of the Côte de Beaune take a step back, on either side of a small river Rhoin. This appellation has 22 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

Deep cherry red color, purple with garnet reflections, this Premier Cru has an intense nose with a bouquet focused on red fruits such as raspberries. The palate is long and round, the balance and power in the right proportions often evoke sour cherries with a beautiful elegance.

Food and wine pairing

This appellation will go wonderfully with crispy roast poultry as well as lacquered or caramelized poultry. For cheeses, the appellation prefers those with a mild flavor such as chaource, brie de Meaux, tomme, reblochon, cantal, mont d'or, époisses.

Awards and accolades

WineEnthusiast 91/100

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