

MAISON A.GOICHOT

CORTON GRAND CRU
Les Maréchaudes

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

Plot

The Montagne de Corton brings together the villages of Ladoix-Serrigny, Aloxe-Corton and Pernand-Vergelesses, between the Côte des Pierres (south of the Côte de Nuits, where vines mingle with the Comblanchien stone quarries) and Savigny-lès-Beaune (north of the Côte de Beaune).

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 Corton Grand Cru Les Maréchaudes, with its intense crimson colour, is both powerful and velvety. Its expressive nose combines red and black fruit, undergrowth and fine spices, while on the palate it reveals aromas of blackcurrant, cherry and blackberry, with a supple, mouth-filling texture. Situated to the north of Aloxe-Corton, this stony, clay-limestone terroir gives the wine great complexity and good ageing potential. A grand cru that will benefit from ageing to reveal its full depth.

Food and wine pairing

It goes perfectly with grilled entrecote steak, game birds such as guinea fowl, or roast beef, bringing out its black fruit aromas and powerful character. It also goes wonderfully well with a mature cheese such as Époisses, which brings out its complexity and richness.

Awards and accolades

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