

MAISON A.GOICHOT

CORTON GRAND CRU

Grape variety: 100 % Pinot Noir
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 the vines mix with the stone quarries of Comblanchien) and Savigny-lès -Beaune (north of the Côte de Beaune).

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

Fairly dark red in color. Very young, the aroma of the wine suggests a spring garden with small red berries and black fruits. These intensify with age and evolve into peony and jasmine, candied fruits.

Food and wine pairing

Their generous and opulent personality softens meats with a firm and fibrous texture. Their solid but distinguished tannins go well with marbled meats and dark sauces. These great red wines go best with entrecôtes, braised lamb and poultry. For cheeses, Epoisses, Ami du Chambertin and Livarot.

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