

MAISON A.GOICHOT

CÔTE DE NUITS VILLAGES

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 3-5 ans

Plot

From the village of Corgoloin that make the border between the vines of the Côte de Nuits and the vines of the Côte de Beaune. In the north, part of the terroirs of the village of Brochon and the village of Fixin can also claim this appellation.

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 barreled 50% in oak barrels and 50% in stainless steel vats and aged for 12 months.

Tasting

It shines with purple reflections of pinot, pulling up to intense garnet. These aromas are expressed in a classic way on a background of cherry, currant and blackcurrant with undertones of undergrowth. A wide and powerful wine on the palate with richness and roundness.

Food and wine pairing

It will work perfectly with supple meats such as roast pork or in sauce, lamb and fine braised. He prefers cheeses with a strong flavor: époisses, langres, ami du Chambertin

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