

MAISON A.GOICHOT

VOSNE ROMANéE

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

Plot

It is produced in the vineyards of Burgundy, a vineyard in eastern France and more precisely in the wine region of the Côte de Nuits.

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

A fiery red color, sometimes reaching garnet, drawing on dark purple. The very ripe fruit on a spicy background constitutes the frequent bouquet, accompanied by strawberries and raspberries, blueberries and blackcurrants. This complex of melted and refined aromas evolves with age towards cherry brandy, candied, leather and fur. On the palate, velvet and distinction, a wine to keep, of course, balancing richness and tannins, texture and architecture under a well-rounded attack.

Food and wine pairing

Under a powerful but velvety tannic architecture, this opulent, fleshy and spicy wine prefers strong meats. Beautiful roasted poultry, oven-roasted lamb and roasted game will be his preference. With gourmets, the original pairing of pan-fried foie gras also has its aficionados. Given its presence, it can be associated with cheeses with intense flavors.

Awards and accolades

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