

MAISON A.GOICHOT

CHAMBOLLE-MUSIGNY

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

Plot

This small village on the Côte de Nuits hardly wanted to expand because its land is so precious. Chambolle-Musigny has two superb Grands Crus: Bonnes-Mares, forming the link with Morey-Saint-Denis, and Musigny at the top of Clos de Vougeot. This appellation has 24 Climates 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

To the look, a lively ruby, surrounded by shiny and luminous reflections. Violet, small red fruits (strawberry, raspberry) make up its bouquet of marked typicity. Older, Chambolle-Musigny evolves towards spicy ripe fruit, prunes, or truffles. Its fleshy delicacy does not prevent it from maintaining a solid and durable structure. Fairly mellow, with little acidity, its tannins remain caressing.

Food and wine pairing

Its profile combining power and femininity, we suggest tasty and sophisticated meats such as game birds with mushroom sauce, a Bresse capon or a long-roasted lamb.

Awards and accolades

WineEnthusiast 92/100

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