

AG

MAISON A.GOICHOT

MOREY-SAINT-DENIS

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

Plot

Rich in Premiers Crus and Grands Crus (Clos de Tart, Bonnes-Mares, Clos de la Roche, Clos Saint-Denis, Clos des Lambrays), Morey-Saint-Denis forms in Côte de Nuits the very personal transition between the wine of Gevrey-Chambertin and that of Chambolle-Musigny.

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

The color is full, with a beautiful assertive tone with purplish reflections. The bouquet is divided between black fruits and red stone fruits. Structured, this wine is a balance between the strength of the body and the expression of the fruit.

Food and wine pairing

Powerful and full-bodied in the mouth, Morey-Saint-Denis is mostly satisfied with meats with character. It will accompany your game birds, your steaks or prime rib. When it comes to cheeses, those with washed rinds will find a partner of character.

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