

MAISON A.GOICHOT

GEVREY CHAMBERTIN

Grape variety: 100% Pinot Noir
Servicing temperature: 16-18°C
Ageing: 7-10 ans

Plot

The AOC Gevrey-Chambertin is produced in the commune of the same name, in the Côte de Nuits. The 409 hectare vineyard is located in the background and on either side of the Lavaux valley.

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

Our Gevrey-Chambertin has a lively ruby color that takes on a dark carmine, black cherry hue with age. Strawberry, blackberry, violet and rose are among these spontaneous aromas, while maturity will give it a bouquet of liquorice, leather and fur, with game and undergrowth accents.

Food and wine pairing

Massive and yet velvety, its tannins give it a solid, powerful and long-lasting texture and build. Wine for predators, our Gevrey-Chambertin opts for game, prime rib, braised lamb or in sauce. It is comfortable with all cow cheeses and with character.

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