

MAISON A.GOICHOT

GEVREY-CHAMBERTIN 1ER CRU

Champonnet

Grape variety: 100 % Pinot Noir
Climat: Champonnet
Servicing temperature: 16-18°
Ageing: 6-8 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. This appellation comprises 26 Climats 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

The color is ruby with slightly darker reflections. The nose "pinote" well with aromas of fresh red fruits. The mouth, frank and structured, restores the finesse of the aromas present on the nose and supports this wine all in length.

Food and wine pairing

The Gevrey-Chambertin appellation opts for eggs in meurette, beef Bourguignon, coq au vin, or pikeperch in red wine. This Premier Cru is at ease with all cow cheeses and with character, in particular époisses and the friend of Chambertin, the child of the country, as well as cîteaux, a close neighbor.

Awards and accolades

WineEnthusiast 93/100

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