


MAISON A.GOICHOT

# PULIGNY MONTRACHET 1ER CRU

## *Les Folatières*

**Grape variety:** 100% Chardonnay
**Climat:** Les Folatières
**Servicing temperature:** 10-12°
**Ageing:** 12-15 ans

## *Plot*

Puligny-Montrachet shares with Chassagne the most perfect expression of Chardonnay. Just a few meters from the Grands Crus, the Controlled Designation of Origin established in 1937 offers a white wine with a strong personality and a high reputation.

## *Vinification | Aging*

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels. Aging lasts around 12 months before preparation for bottling.

## *Tasting*

The white wines of Puligny offer a set of aromas combining white flowers, honey with a mineral structure. In the mouth, it is charming in its beginnings, the liveliness gives way to elegance.

## *Food and wine pairing*

The Puligny Montrachet is intended to honor haute cuisine: great crustaceans, foie gras, without forgetting its service on fish such as sole meunière, salmon. Epicureans will know how to combine them with the flavors of ripe, very fragrant cheeses: Époisse, Bleus and Comté Vieux.

**Maison André Goichot**
1065 Rue André Marie Ampère - 21200 BEAUNE
**tel.** 33 (0)3 80 62 85 17 **fax.** +33 (0)3 80 25 91 29
contact@maisongoichot.com www.maisongoichot.com