

MAISON A.GOICHOT

SAINT ROMAIN

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 5-7 ans

Plot

At the foot of its high cliff, Saint-Romain occupies an elevated position in Côte de Beaune. The landscape opens out into wide vistas here.

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

Ruby color of good intensity and black cherry. Its bouquet is reminiscent of small red fruits (currants, raspberries and cherries). After 4 to 5 years, its aromas evolve towards ripe fruit, spices and smoke with fine and elegant tannins.

Food and wine pairing

The elegant and velvety profile of this classic Burgundy is accompanied by a fragrant and sometimes smoky nose, which predestines the Saint-Romain appellation to pairings with white meats and poultry in a light sauce. A veal chop just pan-fried or blanquette will do well without much resistance. For cheeses, choose soft and creamy ones like

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