

AG

MAISON A.GOICHOT

MONTHéLIE

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 6-8 ans

Plot

On the balcony of the first reliefs of the Côte de Beaune, Monthélie is located between Volnay and Meursault. This appellation include 15 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

Ruby color, on the nose the fruity is immediately obvious: raspberry, cherry, redcurrant, blackberry, blackcurrant. The floral scents are dominated by peony. Over time, the bouquet evolves towards spice, sometimes animal and undergrowth (fern, mushroom), confit and leather. The harmonious mouth reveals a hint of astringency when the wine is young.

Food and wine pairing

It will go well with white meat, rabbit, poultry, quenelles, pikeperch or pike in sauce, as well as cheeses (Cîteaux, Brillat-Savarin, Saint-Nectaire, Brie).

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