

MAISON A.GOICHOT

MARSANNAY

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

Plot

Considered the "Golden Gate of the Côte de Nuits", the AOC Marsannay extends over the municipalities of Chenôve, Marsannay-la-Côte and Couchey. If the presence of vines is attested from the 7th century, as on the whole Coast, the prestige of the vineyard has been recognized for a very long time.

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 (with 15% new oak).

Tasting

The color is intense, with a delicate bouquet of red fruits (sour cherry, strawberry) and black fruits (blackcurrant, blueberry). The powerful and generous attack on the palate is harmonized with a rich finish with good length.

Food and wine pairing

This wine goes naturally with red meats: prime rib with marrow, shallot tab but also with river fish, sautéed vegetables, quality cold meats.

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