

MAISON A.GOICHOT

BOURGOGNE HAUTES CÔTES DE BEAUNE

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

Plot

These overlook the Côte de Beaune from the west, from the Maranges to Ladoix-Serrigny. Inside, one after another, valleys and hills. The vines at the foot of the limestone cliff cover the sunny slopes.

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 barreled 50% in oak barrels and 50% in stainless steel vats and aged for 12 months.

Tasting

Its purple dress with purple shades recalls the peony flower or the depth of certain roses. The fruity nose evokes morello cherries and raspberries, it evolves towards blackcurrant, liquorice until the undergrowth, often with a spicy touch.

Food and wine pairing

It goes well with roasted meats such as veal tenderloin with mild curry or, more traditional, a little savory. It goes well with simple dishes such as pork tenderloin, veal or leg of lamb. Mild flavored cheeses: Fresh Epoisses, Brillat-Savarin, Cîteaux, Fresh Soumaintrain.

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