

MAISON A.GOICHOT

MEURSAULT

Grape variety: 100% Chardonnay
Servicing temperature: 10-12°C
Ageing: 6-8 ans

Plot

Meursault is produced in the vineyards of Burgundy, a vineyard in eastern France and more precisely in the wine region of the Côte de Beaune. Administratively, white Meursault can be produced in the town of Meursault.

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

Meursault is green-gold in color, with a subtle and fresh nose with aromas of exotic fruits and vanilla. These aromas are found in the mouth accompanied by notes of honey. Powerful wine, with a good length.

Food and wine pairing

Without dominating them, Meursault transcends them: this is the case with fine pieces of veal or poultry in white sauce, sublimated by the smooth texture of the wine and by its long distinguished acidity.

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