

MAISON A.GOICHOT

MERCUREY

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

Plot

In the heart of the Côte Chalonnaise (12 kilometers from Chalon-sur-Saône), Mercurey is one of the most important wine appellations in Burgundy. This appellation has 32 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

A ruby red hue, this Mercurey appellation wine evokes raspberries, strawberries, cherries and crunchy fruit. The age gives it accents pulling on the undergrowth, on spicy aromas of tobacco and cocoa beans. On the palate, a whole wine, rich in body and fruit. Tannins can sometimes bring mineral firmness in their early youth. Pretty fleshy roundness at maturity.

Food and wine pairing

Roast pork has adopted it because of its rich aroma, as have simmered poultry. Exotic dishes also pay tribute to him, as do homemade terrines, lamb and beef, and small game. Cheeses with strong flavors are also suitable.

Maison André Goichot
1065 Rue André Marie Ampère - 21200 BEAUNE
tel. 33 (0)3 80 62 85 17 **fax.** +33 (0)3 80 25 91 29
contact@maisongoichot.com www.maisongoichot.com