


MAISON A.GOICHOT

# CHARMES CHAMBERTIN
## *Grand Cru*

**Grape variety:** 100 % Pinot Noir
**Servicing temperature:** 16-18°
**Ageing:** 8-10 ans

## *Plot*

Located in the town of Gevrey-Chambertin, this grand cru covers an area of 29.57 hectares. The vineyard is located on a long hill placed on hard rock. The soil is brown with silt and gravelly scree on the top and limestone with clay content on the slope. It is located at an altitude of 240 to 250 meters and exposed to the east.

## *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*

Red, his color is lively, from dark ruby to black cherry. The aromas of the Charmes-Chambertin appellation suggest raspberry, blackcurrant, redcurrant as well as kernel, liquorice and spices. Also at the rendezvous, the rose, the violet, the moss and the undergrowth. On the palate, power, opulence and elegance unite to compose a whole and complex body, full of sap and voluptuous flesh

## *Food and wine pairing*

It will go well with grilled game animals or in wine sauce. Lamb, coq au vin and lacquered poultry will also be of great interest to him. On the cheese side, the washed rinds, well framed by its power and aromatic persistence.

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