

MAISON A.GOICHOT

CHASSAGNE-MONTRACHET

1ER CRU
Morgeot

Grape variety: 100 % Pinot Noir
Climat: Morgeot
Servicing temperature: 16-18°
Ageing: 8-10 years

Plot

In the southern part of the Côte de Beaune, Chassagne-Montrachet shares with Puligny the undisputed prince of all dry white wines: the divine Montrachet. This broad, magnificent hillside brings the two Burgundian grape varieties to a level of excellence; Pinot Noir and Chardonnay flourish here side by side, thanks to the complexity of the terroirs.

Vinification / Aging

The grapes are destemmed and vinified in tanks for approximately four weeks, revealing the full richness of their aromas. After being drawn off, the wines are transferred to oak barrels and aged for 15 months.

Tasting

Our Chassagne-Montrachet 1er Cru Morgeot displays a brilliant color with purplish highlights. Aromas of Morello cherry, wild strawberry, redcurrant, and raspberry predominate, complemented by animal and spicy notes.

Food and wine pairing

Powerful and tannic, it complements fine cuts of meat such as grilled or roasted lamb, enveloping the fibers on the palate. Its aromatic intensity balances that of grilled pork and curry or tandoori poultry dishes. Our Chassagne-Montrachet 1er Cru Morgeot also makes an ideal pairing for game birds.

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