

DOMAINE

Les Guignottes

SANTENAY

Grape variety: 100% Pinot Noir
Servicing temperature: 16-18°C
Ageing: 6-10 years

Plot

At the southernmost end of the Côte de Beaune"?spanning this commune and Remigny as a continuous stretch of terroir"?this wine displays subtle nuances depending on the specific hillside. The Santenay Domaine Les Guignottes covers an area of "?"?0.4189 hectares.

Vinification / Aging

The grapes are destemmed and vinified in tanks for approximately four weeks, revealing the full richness of their aromas. After devatting, the wines are transferred to oak barrels and aged for 12 months.

Tasting

Its deep, vibrant purplish-crimson and black-cherry hue gleams brilliantly. The bouquet evokes rose petals, peony, violet, and red fruits, with a hint of liquorice. On the palate, the attack is intense and profound. Firm yet subtle tannins create a supple, well-structured body with a very fine texture.

Food and wine pairing

It pairs easily with a wide range of dishes featuring moderate flavors: roasted or grilled red meats, game birds, and many types of cheese.

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