DOMAINE

Les Guignottes

BOURGOGNE PINOT NOIR



Grape variety: 100% Pinot Noir
Servicing temperature: 16-18°C
Ageing: 4-8 years

Plot

Located at the southern tip of the Côte Chalonnaise in Saône-et-Loire, our Bourgogne Pinot Noir "Domaine Les Guignottes" covers 1.10 hectares in the commune of Buxy.

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"?50% into oak barrels and 50% into stainless steel tanks"?and aged for 12 months.

Tasting

A beautiful, clear red color with ruby "?"?highlights; the nose opens with red fruit aromas typical of Pinot Noir (blackcurrant, Morello cherry, redcurrant), accompanied by notes of smoke, forest floor, and sometimes animal nuances.
Rich and complex, it has a firm texture with supple, elegant tannins. Beautifully balanced.

Food and wine pairing

Pairs well with sauced or grilled meats"?such as a fine Charolais fillet in sauce or *fondue bourguignonne*"?and cheeses with strong character (Époisses, Coulommiers, etc.). With a few years of aging, it will make an excellent companion for lamb, duck, and game.

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