

MAISON A.GOICHOT

BEAUNE 1ER CRU
Champs Pimont

Grape variety: 100% Pinot Noir
Climat: Champs Pimont
Servicing temperature: 14 à 16 °C
Ageing: 10-15 ans

Plot

Located on the hillsides of Beaune, in the heart of the Côte de Beaune, the "Champs Pimont" climat benefits from an exposure that favors the ripening of Pinot Noir. The clay-limestone soils"?characteristic of this Burgundian terroir impart finesse, structure, and minerality to the wine. This Premier Cru expresses all the elegance and complexity of the great red wines of Beaune.

Vinification | Aging

The Pinot Noir grapes are carefully selected and then vinified according to the traditional Burgundian method. During alcoholic fermentation, the wine undergoes pump-overs and punch-downs, allowing for a controlled extraction of aromas, color, and tannins. Aging in oak barrels fosters the development of aromatic complexity while preserving the expression of the fruit and the finesse of the terroir.

Tasting

This wine displays a beautiful, deep ruby "?"?hue with garnet highlights. The nose reveals aromas of red and black fruits"?notably cherry, raspberry, and blackcurrant"?complemented by delicate floral and spicy notes. On the palate, it offers a fine structure, silky-smooth tannins, and a harmonious balance between freshness and roundness. The finish is long and elegant, revealing subtle woody nuances.

Food and wine pairing

This Beaune Premier Cru pairs perfectly with roasted red meats, beef tenderloin, duck breast, poultry served in sauce, and slow-cooked dishes such as beef bourguignon. It also goes well with mushrooms and aged cheeses.

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