

MAISON A.GOICHOT

GEVREY-CHAMBERTIN 1ER CRU

Les Champeaux

Grape variety: 100% Pinot Noir
Climat: Les Champeaux
Servicing temperature: 16 à 18 °C
Ageing: 10-15 ans

Plot

Located in the commune of Gevrey-Chambertin, in the Côte de Nuits, the "Les Champeaux" *climat* (vineyard site) enjoys an east/south-east exposure on the upper slopes of the vineyard. Its well-drained, stony, limestone-rich soils favor the expression of Pinot Noir, yielding elegant, structured wines with a fine aromatic complexity.

Vinification / Aging

The grapes are destemmed and then vinified in vats for approximately 4 weeks to reveal their full aromatic richness. Following this, the wine is aged in oak barrels for 15 months, allowing it to develop its structure, finesse, and complexity.

Tasting

This Premier Cru displays a deep ruby "?"?hue with garnet highlights. The nose reveals aromas of black cherry, raspberry, and blackberry, accompanied by delicate floral and spicy notes. On the palate, the wine proves ample and elegant, supported by fine tannins and a lovely freshness. The finish is long, harmonious, and persistent.

Food and wine pairing

This Gevrey-Chambertin Premier Cru is an ideal accompaniment to a rib of beef, roasted duck fillet, rack of lamb with herbs, or a game stew. It also pairs well with full-flavored, aged cheeses, such as Époisses or Ami du Chambertin.

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