

MAISON A.GOICHOT

ALOXE CORTON 1ER CRU
Clos du Chapitre

Grape variety: Pinot Noir
Climat: Clos du Chapitre
Servicing temperature: 16-18°C
Ageing: 8-12 ans

Plot

Located in the northern part of the Côte de Beaune, at the foot of the famous Corton hill, the "Clos du Chapitre" climat benefits from clay-limestone soils. This terroir enhances the expression of Pinot Noir, giving the wine structure, finesse and aromatic complexity.

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting

The wine displays a deep ruby-red colour with garnet highlights. The nose reveals aromas of black cherry, blackberry and raspberry, complemented by delicate spicy and oaky notes. On the palate, the wine is full-bodied, generous and well-structured, supported by fine and elegant tannins. The long, harmonious finish reflects its excellent ageing potential.

Food and wine pairing

The power and elegance of our Aloxe-Corton 1er Cru Clos du Chapitre pair perfectly with rib of beef, duck breast, leg of lamb or game dishes served with rich sauces. It also pairs beautifully with mature, full-flavoured cheeses such as Époisses, Livarot or Ami du Chambertin.

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