

MAISON A.GOICHOT

BOURGOGNE PINOT NOIR
Cuvée Oscar

Grape variety: 100% Pinot Noir
Climat: Cuvée Oscar
Servicing temperature: 16-18°C
Ageing: 3-5 years

Plot

An emblematic grape variety of Burgundy, Pinot Noir thrives in the region's limestone soils and continental climate. Delicate and demanding, it expresses the full richness of its terroir through wines combining finesse, elegance and aromatic complexity.

Vinification | Aging

The grapes are destemmed and vinified in vats for approximately 4 weeks, allowing the full richness of their aromas to develop. After fermentation and maceration, the entire cuvée is transferred into oak barrels and aged for 12 months, bringing structure, roundness and complexity to the wine.

Tasting

Our Bourgogne Pinot Noir displays a beautiful ruby-red colour with purple highlights. The nose reveals aromas of cherry, raspberry and blackcurrant, enhanced by delicate notes of vanilla, spices and toasted oak. On the palate, the wine offers a silky texture, well-integrated tannins and a beautiful balance between fruit freshness and subtle oak influence. The finish is harmonious and persistent.

Food and wine pairing

The aromatic richness and elegance of our Bourgogne Pinot Noir pair perfectly with grilled red meats, duck breast, roasted poultry and mushroom-based dishes. It also pairs beautifully with mature cheeses such as Brie, Saint-Nectaire or Comté.

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