



MAISON A.GOICHOT

## SAINT-BRIS

**Grape variety:** 100 % Sauvignon

**Servicing temperature:** 10-12°

**Ageing:** 3-5 ans

### *Plot*

In the heart of the Auxerrois vineyards and on the banks of the Yonne, Saint-Bris-le-Vineux, an old stone village, rests on extraordinary medieval cellars, the most astonishing in Burgundy.

### *Vinification / Aging*

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 months before bottling.

### *Tasting*

The eye is often pale straw, light gold. The Saint-Bris appellation reveals notes of citrus (grapefruit, mandarin), peach and crumpled blackcurrant leaves. Accompanied by exotic nuances (lychee), this complexity leads to ample fruit, floral and tender tinged with a spicy and iodine finish. The age of the Saint-Bris appellation will lead it to aromas of jams and candied fruit.

### *Food and wine pairing*

Perfect for oysters and shellfish. As an aperitif, its minerality excites the taste buds. Absolutely grandiose on goat cheeses, the liveliness of the Saint-Bris appellation also awakens all fish dishes and particularly Nordic dishes. The Saint-Bris appellation also goes very well with dishes spiced up with spices such as curry and saffron.



**Maison André Goichot**

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