

# CHÂTEAU DE LA GUICHE

## MONTAGNY

**Grape variety:** 100 % Chardonnay

**Servicing temperature:** 10-12°

**Ageing:** 4-8 ans

### *Plot*

At the southern tip of the Côte Chalonnaise, in Saône-et-Loire, the Montagny Château de la Guiche is located in the town of Jully-lès-Buxy and represents 72.90 ares.

### *Vinification / Aging*

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentation takes place 50% in stainless steel vats and 50% in oak barrels. Aging lasts about 15 months before preparation for bottling.

### *Tasting*

Pale and limpid gold color with young green reflections, darker gold color with age. Their aromas are acacia, honeysuckle, bramble flowers. It is a racy and seductive wine that is dressed in a beautiful golden color tinged with green. It offers a delicate bouquet with hints of hazelnut, mineral and spicy notes with very good length.

### *Food and wine pairing*

Perfectly accompanies fish in sauce as well as poultry and veal with a cream sauce.



**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

