



# AG

## MAISON A.GOICHOT

### SAVIGNY LES BEAUNE 1ER

#### CRU *Aux Guettes*

**Grape variety:** 100 % Pinot Noir

**Climat:** Aux Guettes

**Servicing temperature:** 16-18°

**Ageing:** 8-10 ans

#### *Plot*

Like an unfolding map, the landscape widens between the Montagne de Corton and Beaune. The heights of the Côte de Beaune take a step back, on either side of a small river Rhoin. This appellation has 22 Climats classified as Premier Cru.

#### *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*

Deep cherry red color, purple with garnet reflections, this Premier Cru has an intense nose with a bouquet focused on red fruits such as raspberries. The palate is long and round, the balance and power in the right proportions often evoke sour cherries with a beautiful elegance.

#### *Food and wine pairing*

This appellation will go wonderfully with crispy roast poultry as well as lacquered or caramelized poultry. For cheeses, the appellation prefers those with a mild flavor such as chaource, brie de Meaux, tomme, reblochon, cantal, mont d'or, époisses.

#### *Awards and accolades*

WineEnthusiast 91/100

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