

# AG

## MAISON A.GOICHOT

### CÔTE DE NUITS VILLAGES

**Grape variety:** 100 % Pinot Noir

**Servicing temperature:** 16-18°

**Ageing:** 3-5 ans

#### *Plot*

From the village of Corgoloin that make the border between the vines of the Côte de Nuits and the vines of the Côte de Beaune. In the north, part of the terroirs of the village of Brochon and the village of Fixin can also claim this appellation.

#### *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 barreled 50% in oak barrels and 50% in stainless steel vats and aged for 12 months.

#### *Tasting*

It shines with purple reflections of pinot, pulling up to intense garnet. These aromas are expressed in a classic way on a background of cherry, currant and blackcurrant with undertones of undergrowth. A wide and powerful wine on the palate with richness and roundness.

#### *Food and wine pairing*

It will work perfectly with supple meats such as roast pork or in sauce, lamb and fine braised. He prefers cheeses with a strong flavor: époisses, langres, ami du Chambertin



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