



# AG

## MAISON A.GOICHOT

### SAINT ROMAIN

**Grape variety:** 100 % Pinot Noir

**Servicing temperature:** 16-18°

**Ageing:** 5-7 ans

#### *Plot*

At the foot of its high cliff, Saint-Romain occupies an elevated position in Côte de Beaune. The landscape opens out into wide vistas here.

#### *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*

Ruby color of good intensity and black cherry. Its bouquet is reminiscent of small red fruits (currants, raspberries and cherries). After 4 to 5 years, its aromas evolve towards ripe fruit, spices and smoke with fine and elegant tannins.

#### *Food and wine pairing*

The elegant and velvety profile of this classic Burgundy is accompanied by a fragrant and sometimes smoky nose, which predestines the Saint-Romain appellation to pairings with white meats and poultry in a light sauce. A veal chop just pan-fried or blanquette will do well without much resistance. For cheeses, choose soft and creamy ones like

**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

