

AG

MAISON A.GOICHOT

GIVRY *Champ La Dame*

Grape variety: 100% Pinot Noir

Climat: Champ La Dame

Servicing temperature: 16-18°C

Ageing: 5-7 ans

Plot

Henri IV's favorite Burgundian wine is one of the crus of the Côte Chalonnaise. Produced on the communes of Givry and its hamlets, a small paradise for the vine recognized under its appellation since 1946. This appellation includes 38 climates classified as 1er 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

Our Givry Champ La Dame has a fresh nose with aromas of red berries. It is a wine of pleasure with a very nice structure. On the palate, it is well-balanced, with pleasant tannins that combine finesse and delicacy.

Food and wine pairing

This wine will perfectly accompany red meats, grilled meats and soft cheeses.



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