

MAISON A.GOICHOT

BOURGOGNE HAUTES CÔTES DE NUITS

Grape variety: Pinot Noir
Servicing temperature: 16-18°
Ageing: 3-5 ans

Plot

This vineyard has been able to carry out a patient and courageous reconquest. Overlooking the coast from Gevrey-Chambertin to the Bois de Corton, the Hautes Côtes de Nuits are imbued with wild beauty.

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

Dark purple or ruby, often worn on raspberries, a cherry, liquorice, sometimes violet wine. Gourmet and velvety in the mouth, its structure is very present but without roughness.

Food and wine pairing

The Bourgogne Hautes Côtes de Nuits appellation appeals to white meats such as rabbit, but also to lamb and duck. A wine to recommend with many dishes because of a very pleasant balance. Cheeses: mature soumaintrain, golden nights, farmhouse reblochon, morbier.

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