

Maison A.Goichot

MARSANNAY

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 4-8 ans

Plot

Marsannay blanc, made mainly from Chardonnay grapes, is produced in the commune of Marsannay-la-Côte in the Côte de Nuits, at the northern end of wine-growing Burgundy. Its terroir is based on clay-limestone and marl-limestone soils, giving the wines a fine minerality and elegant structure.

Vinification | Aging

The grapes are pressed directly after harvesting, followed by 100% alcoholic and malolactic fermentation in oak barrels, 15% of which are new. The wine is aged for around 15 months before being prepared for bottling.

Tasting

The grapes are pressed directly after harvesting, followed by 100% alcoholic and malolactic fermentation in oak barrels, 15% of which are new. The wine is aged for around 15 months before being prepared for bottling.

Food and wine pairing

Marsannay Blanc goes perfectly with seafood, grilled fish or fish in sauce, as well as white meats such as chicken in cream sauce. It is also a perfect accompaniment to soft cheeses with a bloomy rind, such as Brie or Camembert.

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