

MAISON A.GOICHOT

SAINT-BRIS

Grape variety: 100 % Sauvignon
Servicing temperature: 10-12°
Ageing: 3-5 ans

Plot

In the heart of the Auxerrois vineyards and on the banks of the Yonne, Saint-Bris-le-Vineux, an old stone village, rests on extraordinary medieval cellars, the most astonishing in Burgundy.

Vinification / Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 months before bottling.

Tasting

The eye is often pale straw, light gold. The Saint-Bris appellation reveals notes of citrus (grapefruit, mandarin), peach and crumpled blackcurrant leaves. Accompanied by exotic nuances (lychee), this complexity leads to ample fruit, floral and tender tinged with a spicy and iodine finish. The age of the Saint-Bris appellation will lead it to aromas of jams and candied fruit.

Food and wine pairing

Perfect for oysters and shellfish. As an aperitif, its minerality excites the taste buds. Absolutely grandiose on goat cheeses, the liveliness of the Saint-Bris appellation also awakens all fish dishes and particularly Nordic dishes. The Saint-Bris appellation also goes very well with dishes spiced up with spices such as curry and saffron.

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