MAISON A.GOICHOT

POUILLY VINZELLES

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

Plot

Located south of the Saône-et-Loire near the TGV and the A6 (Mâcon Sud), it shares with Chaintré, its neighboring neighbor of Pouilly-Fuissé, the steep hillside, facing the east, which proudly dominates by its castles of the 12th and 17th centuries the Saône and Bresse to Jura and Mont Blanc.

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

Elegant and full of charm, this white wine offers a color ranging from pale gold to deep gold, with green reflections. Different families of aromas make up the bouquet; mineral notes (flint), almond and hazelnut, citrus, white fruits and honey. With opulent features, the structure is straight, favored by good natural richness.

Food and wine pairing

Rich and complex, it is marked by a mineral touch that goes very well with noble crustaceans, prawns, lobsters, lobsters but also with cooked foie gras. Its nice balance of acidity and suppleness goes well with white meats such as veal and poultry and of course with goat cheese. Sushi will perfectly support its minerality.

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