MAISON A.GOICHOT

CHASSAGNE MONTRACHET

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 6-8 ans

Plot

In the south of the Côte de Beaune, Chassagne-Montrachet shares with Puligny the undisputed prince of all the dry white wines of creation: the divine Montrachet. This wide and beautiful hillside brings the two Burgundian grape varieties to excellence. Pinot Noir and Chardonnay flourish here side by side due to the complexity of the terroirs.

Vinification / Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels. Aging lasts around 12 months before preparation for bottling.

Tasting

Beautiful gold color, it is visually flawless. Aromatic, honeyed with a hint of barrel. No heaviness on the palate and lasting pleasure in the mouth. It is a wine of very good maturity.

Food and wine pairing

A fine gourmet will suggest serving it with scallops or langoustine. Beautiful creamed poultry will suit him perfectly. See even cooked foie gras.

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