MAISON A.GOICHOT

PULIGNY MONTRACHET

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 4-6 ans

Plot

At the southern tip of the Mâconnais vineyards, the SAINT VÉRAN Appellation surrounds Pouilly-Fuissé with a golden belt. As is often the case in Burgundy, the AOC unites several villages: north of Roche de Solutré, Prissé and Davayé; to the south, Leynes, Chasselas, Châne, part of Solutré-Pouilly and of course Saint-Vérand. This land, which is so well suited to Chardonnay, only produces white wine.

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

With a beautiful green-gold color, this one expresses itself on aromas of peach and white flowers. The palate is frank. Fat, a nice balance and a particularly successful combination of wood and wine. Its lemony finish is the guarantee of a good evolution.

Food and wine pairing

This wine will accompany appetizers, cold meats, snails, frogs, shellfish and andouillettes.

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