MAISON A.GOICHOT

CHABLIS 1ER CRU

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 5-7 ans

Plot

Located near Auxerre in the Yonne department, the Chablis vineyard runs along a small river with a predestined name: the Serein. The first traces of vines in Chablis date back to Roman times. This appellation has 40 Climats classified as Premier Cru.

Vinification / Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentation takes place 50% in stainless steel vats and 50% in oak barrels. Aging lasts around 12 months before preparation for bottling.

Tasting

Under its fairly clear color, pale gold or green gold, this white expresses a very fresh, lively and mineral nose; we find flint, green apple, lemon; the undergrowth and the mushroom (mousseron). Notes of lime, mint and acacia are frequent, as well as aromas of liquorice, cut hay. Age makes it a bit more golden and spicier. On the palate, its aromas retain their freshness for a long time.

Food and wine pairing

The Chablis 1er Cru appellation is of great aromatic complexity, which predisposes it to many associations, including Seafood, Chablis andouillette, snails, white meat in sauce, lamb curry, asparagus. , fish with sorrel, cheeses (goat or Comté).

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