

MAISON A.GOICHOT

BOURGOGNE

PASSETOUTGRAIN

Grape variety: 30% Pinot Noir & 70% Gamay
Servicing temperature: 16-18°
Ageing: 2-4 ans

Plot

This wine combines Pinot Noir and Gamay. A feat so different are these red grape varieties! A unique case among still Burgundy wines: Bourgogne Passetoutgrain is the result of a blend of wine grapes belonging to the two grape varieties.

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, alcoholic and malolactic fermentations take place 100% in stainless steel vats and aged for 12 months before bottling.

Tasting

Shaded purple at birth, this Bourgogne Passetoutgrain is quite intense in color. Its aromas are fruity, fresh. Fairly not very tannic, it essentially offers good liveliness which is pleasant to a discreet mellow.

Food and wine pairing

This tender and fruity burgundy accompanies dishes of medium aromatic strength, or white and delicate meats. It is easily associated with poultry, rabbit, pasta and rice in tomato sauce, steamed vegetables and country dishes (stew, hotpot ...)

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