

MAISON A.GOICHOT

CHASSAGNE MONTRACHET

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 6-8 ans

Plot

To 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 destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting

A bright red color with purple reflections, the Pinot is generous in color: a shade bordering on black. Supple attack, structured & velvety tannins, a beautiful liveliness which brings freshness, with a rounder finish.

Food and wine pairing

Powerful and tannic, the Chassagne-Montrachet appellation flatters fine cuts of meat such as grilled and roasted lamb, which envelops the fibers in the mouth, but also veal filet mignon or even mature cheeses.

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