

MAISON A.GOICHOT

VOLNAY

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

Plot

Perched high on the Côte de Beaune, narrow and sloping to give all its ease to the vines, Volnay leans against the small mountain of Chaignot, drawing a slight bend in the general orientation of the slopes: from the east to the south-east. The VOLNAY appellation has 29 Climats classified as Premier Cru.

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

Bright ruby, light garnet, its aromas are violet, currant, cherry and with age the spices, game and cooked prune. Its concentration and complexity are expressed in a delicate and nuanced way. In addition to the frank taste, there is a precocity that allows it to open up quite early. Fresh on the attack, warm on the finish, you think you're biting into the fruit and breathing its flesh.

Food and wine pairing

Its velvety femininity goes hand in hand with a great aromatic intensity, which predisposes it to sophisticated dishes based on patiently roasted or lacquered poultry. They will be overwhelmed by its fruity and spicy aromas. Its intensity allows it to go well with cheeses with strong flavors.

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