

MAISON A.GOICHOT

CHOREY LES BEAUNE

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 4-6 ans

Plot

Chorey-lès-Beaune lies on the lower slopes of the Côte de Beaune. Its near neighbours are Aloxe-Corton and Savigny-lès-Beaune. Its wines, generous and approachable, offer an excellent introduction to Bourgogne's AOC Village. For a long time in the past they were sold under the names of their more prestigious neighbours but their body and bouquet fully entitled them to their own appellation Village which they were granted in 1970. The vineyards grow mainly Pinot Noir grapes but white grapes (Chardonnay) are taking an increasing share of total production.

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 (with 20% new oak).

Tasting

Light and supple, moderately tannic but rich in character, presents itself in a rather lively color often purple and dark with purplish reflections. On the nose, dominate the small red fruits (raspberries, morello cherries) and black fruits (blackberries) enhanced with notes of liquorice and undergrowth.

Food and wine pairing

Chorey-lès-Beaune stands out as a versatile Burgundy. It will go well with cold cuts, hot starters and offal. It will go perfectly with roast poultry, meat risottos, pizzas or boiled beef.

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