

MAISON A.GOICHOT

SAVIGNY LES BEAUNE

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 5-7 ans

Plot

Like an unfolding map, the landscape widens between the Montagne de Corton and Beaune. The heights of the Côte de Beaune take a step back, on either side of a small river Rhoin. This appellation has 22 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

Deep cherry red color, purple with garnet reflections, then a bouquet focused on small black and red fruits (blackcurrant, cherry, raspberry), as well as on flowers (violets). The body is discreetly tannic, rich. It preserves its fruit. Its balance and power in the right proportions evoke sour cherries with a beautiful elegance.

Food and wine pairing

Its volume and its rounded power will accompany pleasant and tasty pieces of beef, or even a pan-fried foie gras. For cheeses, the Savigny-Lès-Beaune appellation prefers those with a mild flavor such as chaource, brie de Meaux, tomme, reblochon, cantal, mont d'or, époisses.

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