

MAISON A.GOICHOT

VOLNAY
1er Cru Santenots

Grape variety: 100 % Pinot Noir
Climat: Santenots
Servicing temperature: 16-18°
Ageing: 6-10 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

Appreciated for its finesse, its sap and its bouquet, the Volnay appellation is often presented as the most feminine red wine from Burgundy. With its bright ruby color, light garnet, it has a nice red fruit on the palate, such as cherry. This charming wine presents a beautiful melted structure, with a lot of volume.

Food and wine pairing

He is interested in game birds, simply roasted, or in stew, slowly braised. For the more adventurous, we can also think of a beautiful couscous or a tagine with meat or poultry, or even both. The intensity of the Volnay appellation allows it to go well with cheeses with strong flavors.

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