

AG

MAISON A.GOICHOT

CLOS VOUGEOT GRAND CRU

Grape variety: 100 % Pinot Noir
Servicing temperature: 16-18°
Ageing: 8-10 ans

Plot

In the heart of the Côte de Nuits, the Clos de Vougeot alone occupies a large part of the commune of Vougeot, between Chambolle-Musigny and Flagey-Échezeaux / Vosne-Romanée. Above the Clos, Musigny and Grands-Échezeaux occupy the hillside.

Vinification / Aging

The grapes are destemmed and vinified in vats for around 4 weeks, revealing all their rich aromas. After devatting, the wines are placed in oak barrels and matured for 15 months.

Tasting

This wine ranges in colour from raspberry red to deep garnet. The sweetness of its bouquet is reminiscent of spring: roses blooming at dawn, violets in the morning dew, wet reseda. Blackberry, raspberry, wild mint, liquorice, truffle... On the palate, a sovereign taste, rich in sap and mellowness, combining elegant finesse and fleshy fullness. Long-lasting on the palate, with a long ageing potential.

Food and wine pairing

Our Clos Vougeot Grand Cru is the ideal partner for prime rib, braised lamb, roast veal with mushrooms or a fine piece of game. On the cheese side, soft, washed-rind cheeses are preferable: Epoisses, Langres, Soumaintrain, Saint Florentin and Cîteaux cheeses.

Awards and accolades

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