MAISON A.GOICHOT

CLOS DE LA ROCHE GRAND CRU

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

Plot

Clos de la Roche, located in Morey-Saint-Denis, is an exceptional Grand Cru, with limestone soils and shallow boulders that give it its name. At an altitude of around 250 metres, facing east, this unique terroir enjoys ideal conditions for producing wines of rare power and elegance. This wine is one of the emblematic Grands Crus of the Côte de Nuits. A true jewel of the Morey mountain.

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

Our Clos de la Roche Grand Cru is one of the jewels in the crown of the Côte de Nuits, with a deep colour and great aromatic complexity. Its rich nose evokes ripe black fruit, spices and floral notes, while the full, structured palate reveals fine tannins and great length. This powerful, elegant wine will blossom over time, offering a taste experience of rare depth. A true symbol of the Burgundy terroir.

Food and wine pairing

This Clos de la Roche Grand Cru is a perfect match for a herb-crusted rack of lamb, game such as roast venison, or tournedos rossini, highlighting its power and structure.

Awards and accolades

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