

MAISON A.GOICHOT

AUXEY DURESSES

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

Plot

Auxey-Duresses, is located at the threshold of a valley which, from the Côte de Beaune, plunges into the Hautes Côtes on the road to La Rochepot and Autun. With its hamlets of Petit-Auxey and Melin, is undoubtedly, in Burgundy, one of the sanctuaries of Celtic and Gallo-Roman vines. This appellation includes 9 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

Beautiful intensity with ruby reds which evolve towards tiled reflections with age. On the nose, Pinot Noir expresses itself with all its subtleties, a scent of red fruits for young wines and aromas of undergrowth accompanied by peppery notes. On the palate, animal, leather and spice notes are expressed.

Food and wine pairing

Auxey-Duresses goes very well with meats in sauce, game and strong cheeses.

Maison André Goichot
1065 Rue André Marie Ampère - 21200 BEAUNE
tel. 33 (0)3 80 62 85 17 **fax.** +33 (0)3 80 25 91 29
contact@maisongoichot.com www.maisongoichot.com