

MAISON A.GOICHOT

COTEAUX BOURGUIGNON

Grape variety: Chardonnay & Aligoté
Servicing temperature: 10-12°C
Ageing: 2-4 ans

Plot

It is produced in the vineyards of Burgundy, a vineyard in eastern France and more precisely in the wine regions of Chablis, Côte de Nuits, Côte de Beaune, Côte chalonnaise and Mâcon.

Vinification / Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 months before bottling.

Tasting

Our Coteaux Bourguignons are produced from Chardonnay and Aligoté. The diversity of terroirs and grape varieties gives this appellation a wide range of wines, fruity and tasty.

Food and wine pairing

This wine is very good value for money and will go perfectly with your fried or poached fish. As for the cheeses, it will go very well with Comté.

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