

MAISON A.GOICHOT

COTEAUX BOURGUIGNON

Grape variety: Pinot Noir & Gamay
Servicing temperature: 16-18°C
Ageing: 3-5 ans

Plot

A new Burgundy appellation created in 2011, this one with an evocative name is made to highlight a terroir, a know-how and allow everyone to have simple and fun access to Burgundy wines.

Vinification / Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, alcoholic and malolactic fermentations take place 100% in stainless steel vats and aged for 12 months before bottling.

Tasting

Beautiful ruby red color with purple reflections. Very fruity on the nose, with aromas of small black fruits (blackberry, blackcurrant). Fruity and very pleasant on the palate, the tannins are silky and supple, it is a wine with a nice freshness.

Food and wine pairing

This tender and fruity Burgundy appellation Coteaux Bourguignons accompanies dishes of medium aromatic strength, or white and delicate meats. It is readily associated with poultry, rabbit, pasta and rice in tomato sauce, steamed vegetables.

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