

MAISON A.GOICHOT

BOURGOGNE PINOT NOIR

Grape variety: 100% Pinot Noir
Servicing temperature: 16-18°C
Ageing: 5-7 ans

Plot

Capricious and difficult to cultivate, fragile and susceptible to disease, the Pinot Noir require a northern continental climate to be able to flourish fully and thus express all its complexity. Our Bourgogne Pinot Noir grows near more prestigious crus. It's close neighbors are separated by only hundreds or sometimes even as little as tens of meters. The vineyards tend to be located along the foot of the wine-growing slopes on limestone soils mixed with some clays and marls

Vinification | Aging

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

Tasting

This wine bring first a basket of small red and black fruits (strawberry, cherry, blackcurrant, and bilberry) later evolving into cooked prune, peppery notes, and notes of animal, underbrush and mushroom. It is lively and structured in the mouth with a well-rounded and supple backbone. Tannins and fruit go hand in hand and the chewiness matches the power of the secondary aromas.

Food and wine pairing

This tender and fruity burgundy will accompany grilled red meats, roasts, sweet game and soft cheeses such as Camembert and Brie.

Awards and accolades

Tastevinage - Automne 2021

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