MAISON A.GOICHOT

BOURGOGNE CHARDONNAY
Cuvée Marius

Grape variety: 100 % Chardonnay
Climat: Cuvée Marius
Servicing temperature: 10-12°
Ageing: 3-5 ans

Plot

Planted manly in Cote Chalonnaise and southern part of Cote de Beaune, the Chardonnay grape creates a diverse spectrum of sensations which vary according to its provenance, the age of the vines and the particular vintage. In our location the soils are whitish or light grey marls and marly limestones, deep and not especially stony.

Vinification | Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentation takes place 50% in stainless steel vats and 50% in oak barrels (only 5% new oak). Aging lasts around 12 months before bottling.

Tasting

You will appreciate its aromas of Honeysuckle, Broom, and Mushroom. Our Bourgogne Chardonnay is fresh and pleasant wines, characterized by his explosive aromas of fruit, it's fully expressed in his very first youth.

Food and wine pairing

Very pleasant as an aperitif. The Bourgogne Chardonnay goes very well with cold meats, fish, grilled and marinated vegetables, and goat cheese.

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