

MAISON A.GOICHOT

BOURGOGNE HAUTES CÔTES DE BEAUNE

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

Plot

The Hautes Côtes overlooks the Côte de Beaune from the west, lying between Maranges and Ladoix-Serrigny. The interior is a succession of hills and valleys. The vines cover the sunny slopes at the foot of a limestone cliff. The estate represents 96.68 Ares in Domaine Les Guignottes.

Vinification / Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 70% in stainless steel vats and 30% in oak barrels. Aging lasts around 12 months before bottling.

Tasting

Our Bourgogne Hautes Côtes de Beaune has a robe of light straw nuances with pale gold reflections. The aromas of white flowers combine with honey, reminiscent of gingerbread. On the palate, the elegance is sure, pleasant, keeping the freshness of the grape variety without giving in to excess mellowness.

Food and wine pairing

Its roundness and increasing density will enhance richer dishes such as fish in sauce or shellfish. For cheeses, it will go wonderfully with Bleu de Bresse, goats and the Gruyeres family...

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