

MAISON A.GOICHOT

CORTON GRAND CRU
Perrière

Grape variety: 100% Pinot Noir
Climat: Perrière
Servicing temperature: 16 à 18 °C
Ageing: 8-10ans

Plot

The Montagne de Corton brings together the villages of Ladoix-Serrigny, Aloxe-Corton and Pernand-Vergelesses, between the Côte des Pierres (south of the Côte de Nuits, where the vines mix with the stone quarries of Comblanchien) and Savigny-lès -Beaune (north of the Côte de Beaune).

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting

Our Corton Grand Cru Perrière has a deep color. The nose develops a framework of black fruits: blackcurrant, blueberry. The palate is full and generous. This wine offers a real presence, a beautiful intensity while retaining its finesse and elegance. As it ages, it develops aromas of undergrowth, truffles and leather.

Food and wine pairing

This great red wine goes wonderfully with an orange duck, fine meats in sauces, a hare stew or even venison hazelnuts. On the cheese side, it will be the ideal partner for mature cheeses.

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