

Maison A.Goichot

MâCON-IGé

Grape variety: 100% Gamay
Servicing temperature: 16 à 18 °C
Ageing: 2-5 ans

Plot

Located in the heart of the Mâconnais region in southern Burgundy, the village of Igé benefits from a rolling landscape of hills and valleys. The vineyards are planted on clay-limestone soils that provide ideal conditions for producing expressive and fruit-driven red wines. The combination of favourable exposure and diverse terroirs contributes to the balance and character of the wines.

Vinification | Aging

100% destemmed grapes. Cold pre-fermentation maceration followed by alcoholic fermentation in temperature-controlled stainless steel tanks. Gentle extraction through pumping over and punching down. Malolactic fermentation completed in tank. Maturation for several months in stainless steel tanks to preserve freshness and fruit expression before bottling.

Tasting

Bright ruby-red colour. The nose is fresh and expressive, revealing aromas of cherry, raspberry and redcurrant with subtle spicy notes. On the palate, the wine is supple, fruity and well-balanced, supported by soft tannins and refreshing acidity. The finish is smooth, generous and easy-drinking.

Food and wine pairing

Ideal with charcuterie, grilled meats, roast chicken, pasta dishes, burgers and mild cheeses. Its fruity character makes it a perfect wine for relaxed meals and convivial occasions.

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