

GOICHOT

— FRÈRES —

Grape variety: 100% Chardonnay

Serving temperature: 10-12°C

Appellation: Chablis 1er Cru

Aging potential: 5-7 ans

Climate:

Award:

Location and terroir:

Located near Auxerre in the Yonne department, the Chablis vineyard runs along a small river with a predestined name: the Serein. The first traces of vines in Chablis date back to Roman times. This appellation has 40 Climats classified as Premier Cru.

Wine making process & maturing:

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

Tasting notes:

Under its fairly light color, pale gold or green gold, this white expresses a very fresh, lively and mineral nose; we find flint, green apple, lemon; the undergrowth and the mushroom (mousseron). Notes of linden, mint, acacia are frequent, as well as aromas of liquorice and cut hay. Age makes it a bit more golden and spicier. On the palate, its aromas retain their freshness for a long time.

Food accompaniment:

Our Chablis 1er Cru is of great aromatic complexity, which predisposes it to many associations, including seafood, Chablisian andouillette, snails, white meat in sauce, lamb curry, asparagus, fish with sorrel, cheeses (goat or Comté).

