

GOICHOT

— FRÈRES —

Grape variety: Chardonnay

Appellation: Chassagne Montrachet

Climate:

Serving temperature: 10-12°C

Aging potential: 6-8 years

Award:

Location and terroir:

In the south of the Côte de Beaune, Chassagne-Montrachet shares with Puligny the undisputed prince of all the dry white wines of creation: the divine Montrachet. This wide and beautiful hillside brings the two Burgundian grape varieties to excellence. Pinot Noir and Chardonnay flourish here side by side due to the complexity of the terroirs.

Wine making process & maturing:

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels. Aging lasts around 12 months before preparation for bottling.

Tasting notes:

Beautiful gold color, it is visually flawless. Aromatic, honeyed with a hint of barrel. No heaviness on the palate and lasting pleasure in the mouth. It is a wine of very good maturity.

Food accompaniment:

A fine gourmet will suggest serving it with scallops or langoustine. Beautiful creamed poultry will suit him perfectly. See even cooked foie gras.

