

GOICHOT

— FRÈRES —

Grape variety: 100% Pinot Noir

Serving temperature: 16-18°C

Appellation: Gevrey Chambertin

Aging potential: 7-10 ans

Climate:

Award: * Guide Hachette 2020

Location and terroir:

The AOC Gevrey-Chambertin is produced in the town of the same name, in the Côte de Nuits. The 409 hectare vineyard is located in the background and on either side of the Lavaux valley.

Wine making process & maturing:

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 notes:

Our Gevrey Chambertin has a bright ruby color that takes on a dark carmine, black cherry hue with age. Strawberry, blackberry, violet and rose are part of its spontaneous aromas, while maturity will give it a bouquet of liquorice, leather and fur, with gamey and undergrowth accents.

Food accompaniment:

Massive and yet velvety, its tannins give it a solid, powerful and long-lasting texture and build. Wine for predators, this Gevrey-Chambertin opts for game, prime rib, braised lamb or in sauce. It is comfortable with all cow cheeses and with character.

