



MAISON A.GOICHOT

Depuis 1947

Grape variety: Grenache, Mourvèdre

Serving temperature: 16-18°C

Appellation: Corbières

Aging potential: 3-5 years

Characteristic:

Corbières is a French wine with a controlled designation of origin produced over a large area south of the Aude. It shares its name with the Corbières-Boutenac appellation. The Corbières appellation is the first in Languedoc by volume.

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, alcoholic and malolactic fermentations take place 100% in stainless steel vats and aged for 12 months before bottling.

Tasting notes:

Deep garnet color, it is a brilliant color with purple reflections. Its nose is clearly distinguished from other Corbières by its aromatic finesse. Before airing, the bouquet consists of notes of black fruit, blackcurrant, blackberry, and elegant notes with finesse of spices and garrigue. The palate is dense, structured and racy, but enveloped by a fine roundness. The tannins are present and deep; the finish is long, on aromas of spices.

Food accompaniment:

Grilled meats, delicately seasoned with Provence herbs. A shoulder of lamb with thyme, a grilled chicken with rosemary ... It will also be a great partner for your summer meals in the form of tapas and other grilled dishes.



Founded in 1947 by Marcel-André Goichot, the reins of Maison Goichot have been held by this son, André-Marie Goichot, since 1987. Since the Goichot family has several vineyards, including one located in Côte de Beaune and the other in Côte Chalonnaise, it is possible for them to offer most Burgundy appellations.