



# MAISON A.GOICHOT

Depuis 1947

**Grape variety:** Grenache Cinsault Syrah

**Appellation:** Côtes du Rhône

**Climate:**

**Serving temperature:** 16-18°C

**Aging potential:** 4-6 years

**Award:** Médaille d'argent CGA 2018

## Characteristic:

Over 200 km, between Vienne and Avignon, the Rhône valley has the largest regional appellation after Bordeaux; it is also one of the oldest appellations of controlled origin. It extends over 163 municipalities divided between six departments (Rhône, Loire, Drôme, Ardèche, Gard and Vaucluse).

## 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:

The color is clear, ruby, deeper when the Syrah dominates. Discreetly fruity, evoking small red fruits, with animal or spicy notes or aromas of ripe fruit. It presents well-structured, but supple tannins.

## Food accompaniment:

Côtes du Rhône goes perfectly with grilled beef, grilled lamb chops, and for cheeses: neufchâtel, bleu de Gex, picodon.



*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.*