



MAISON A.GOICHOT

Depuis 1947

Grape variety: Chardonnay

Serving temperature: 10-12°C

Appellation: Vin de Pays D'oc

Aging potential: 3-5 years

Climate:

Award:

Characteristic:

Formerly called Vin de Pays d'Oc, this IGP regional wine since 2009 is part of a region in France that produces the most vin de pays. The vineyard, between mountains, valleys and oceans, with very diverse soils, covers more than half of Languedoc wine production.

Wine making process & maturing:

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 months before bottling.

Tasting notes:

Yellow color with green reflections. Intense and elegant nose with seductive and sparkling notes of dried fruits (almonds, hazelnuts), mixing aromas of white flowers (acacia) with more fruity notes of pineapple and peaches. The palate is greedy and well balanced characterized by a buttery and creamy structure with tangy nuances of fruit and honey.

Food accompaniment:

Eat alone as an aperitif, or with white meat, veal, seafood and some fish.



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.