



AG

MAISON A.GOICHOT

MEURSAULT 1ER CRU

La pièce sous le bois

Grape Variety : 100% Chardonnay

Climate : La pièce sous le bois

Serving Temperature : 12-14°C

Aging Potential : 6-8 years

Location & Terroir

Located south of Beaune, between Volnay and Puligny-Montrachet, the Meursault vineyard opens a golden door known as "La Côte des Blancs." In this exceptional terroir, Meursault wines beautifully express the Chardonnay grape. The appellation comprises 19 Climates classified as Premier Cru.

Vinification / Aging

The grapes are pressed immediately after harvest, and both alcoholic and malolactic fermentations take place entirely in oak barrels. Aging lasts for about 12 months before bottling.

Tasting Notes

Our Meursault 1er Cru "The plot under the woods" presents itself with a greenish-gold robe, which may intensify slightly with age. Clear and brilliant, it often displays silvery reflections. Its bouquet evokes ripe grape clusters. On the palate, it is a rich and velvety wine, with a delightful and joyful hazelnut flavor. The balance between creaminess and freshness exudes a silky character. Long and structured, it benefits from maturation

Food Pairing

Its aromatic power and exceptional balance between richness and acidity make it a great match for noble meats and textured fish, such as veal, white-sauce poultry, or grilled crustaceans.