

AG

MAISON A. GOICHOT

CHASSAGNE MONTRACHET

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Les Chenevottes

Grape Variety: 100% Chardonnay

Climate : Les Chenevottes

Serving Temperature : 12-14°C

Aging Potential : 8-10 years

Location & Terroir

Located in the southern part of Côte de Beaune, Chassagne-Montrachet shares with Puligny the crown jewel of all dry white wines: the divine Montrachet. This vast and beautiful hillside brings out the best in both Burgundian grape varieties.

Vinification Aging

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

Tasting Notes

A well-defined robe with green highlights. Its aromas of hawthorn, acacia, and honeysuckle blend with verbena and hazelnut. Flint notes hint at the wine's deep minerality, sometimes with toasted hints and a touch of fresh butter. With age, Chassagne-Montrachet develops honeyed or ripe pear notes. On the palate, it has a beautifully lively and rounded attack. The richness harmonizes persistently with its softness.

Food Pairing

An ideal companion for noble white meats, such as poultry and veal in sauce. It also pairs well with fish, particularly aromatic salmon, as well as lobster and crayfish, and even cooked foie gras.

