

GOICHOT — FRÈRES —

Meursault Premier Cru *La Pièce sous le bois*

ORIGIN & SOILS: The hard Comblanchian limestone which disappears deep underground around Nuits-Saint-Georges reappears here where, as one moves southward, red wines give way to whites.

The excellent soils were planted with vines by the monks of Cîteaux as early as 1098. Meursault's appellation of origin status dates from 1937. The best soils are found at heights of 260-270 metres with exposures along an arc between east and south. They consist of Jurassic marls and marly-limestones. There are some patches of magnesian limestone. The ancient callovien limestone and argovien marls shave the crus.

VITICULTURE: Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield: 40-45 hectolitres per hectare.

WINE MAKING PROCESS & MATURING: Traditional fermentation in oak barrels (30% new casks). Maturation during 12-14 months in cellar for ageing, stored in barrels.

TASTING NOTES: This Meursault is canary yellow in colour, leaning towards bronze as it ages. Limpid and brilliant, it exhibits silvery highlights. Its bouquet has strong aromas of ripe grapes. The wine is redolent of toasted almonds and hazelnuts in a floral (mayflower, elder, bracken, lime, verbena) and mineral (flint) setting. Butter, honey, and citrus fruits are also present. On the palate it is rich and fat with a cheerful and appealing taste of hazelnut. Unctuousness and freshness are in silky balance. Long and structured, it needs time to mature - this is a great white wine for laying down.

SERVING TEMPERATURE: 12 to 14 °C

FOOD ACCOMPANIMENT: Its aromatic power and exceptional balance between fat and acidity give it a natural affinity with noble and fine-textured fish or meat, which it can match without overpowering. It performs a similar feat with joints of veal or poultry in white sauce, which are rendered sublime by the wine's unctuous texture and long, distinguished acidity. Still better are grilled lobster, crawfish, or king prawns in sauce – dishes whose aromatic intensity and crisp texture match the lively and supple balance of the wine. Even blue cheeses and goose liver take to it immediately.

GOOD FOR: 6-12 years according to the vintage year.

Founded in 1947 near Meursault, Maison André Goichot is one of the most renowned negociant in Burgundy. Implanted in Beaune since 2000, as one of the last family company, the story of the House continues with the 3rd generation.

Owner of Château de la Guiche since 1979 in Montagny, the estate grows in 2015 through Domaine les Guignottes with 10 hectares of Montagny, Montagny 1er Cru and Santenay.

In 2017 we completed our estate with the 25 hectares of Château du Cray in Mercurey. In addition, the development of our negociant activity allowed us to build several strong partnerships in the most renowned burgundy appellations.

