

# GOICHOT

## — FRÈRES —

## Pouilly-Fuissé

**ORIGIN & SOILS:** This controlled appellation, instituted in 1936, takes in the four villages of Solutré-Pouilly, Fuissé, Vergisson and Chaintré. Lying on a foundation of fossiliferous limestone identical to those found further north in the Côte-d'Or, the Bajocien escarpments of Solutré and Vergisson owe their dramatic profile to the presence of hard fossil corals which have resisted erosion. The vines are planted on the slopes and at the foot of these two hills on clay-limestone soils of Jurassic origin mixed with scree from up-slope and, in one spot, schist. The hillsides are cut into by little steep-sided streams which give the slopes an easterly or south-easterly exposure. Altitudes: 200 to 300 metres. GRAPE: 100% Chardonnay

**VITICULTURE:** Must source from 6 producers through long term Partnership. Plantation density: 8 500 vine stocks per hectare. Pruning: Guyot. Yield: 65 to 70 hectolitres per hectare.

**WINE MAKING PROCESS & MATURING:** Handpicked harvest. Traditional fermentation on lees in stainless steel tanks during 7 to 8 months.

**TASTING NOTES:** Elegant and full of charm, this white wine has a colour ranging from pale to deep gold, flecked with green. Different families of aromas make up the bouquet: mineral notes (silex), almond and hazelnut, citrus notes (lemon, grapefruit, and pineapple), white fruits (peaches), bracken, acacia, breadcrumbs, buttered brioche, and honey. The texture is opulent, and the structure, thanks partly to the wine's natural richness, is full of flavour. It is by nature delicate and distinguished. **SERVING TEMPERATURE:** 12 to 13°C.

**FOOD ACCOMPANIMENT:** Straightforward, rich and complex, it has a characteristic hint of minerality which allows it to partner noble crustaceans (king prawns, lobster, crawfish) as well as cooked fattened goose liver (foie gras). With acidity and smoothness so nicely in balance, it goes well with white meats such as veal or poultry in cream sauce, as well as many varieties of goat's cheese. Its aromatic power means it can also match spicy and perfumed exotic dishes such as couscous, fish tajines, or sweet-and-sour prawns. Sushi is also enhanced by its minerality.

**GOOD FOR:** 3-5 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.