

D O M A I N E

# GRIVOT & GOISOT

## Bourgogne Côtes d'Auxerre "Chardonnay"

### Appellation

Regional Burgundy appellation identified as "Côtes d'Auxerre".

### Grape variety

100% Chardonnay.

### Vinification

Fermentation in thermo-regulated stainless steel vats aging for 10 months, bottled by the estate.

### Vineyard management

Chablis-style Guyot pruning, with a density of 5,500 vines per hectare. Controlled grassing among the vines.

### The vineyard

3.5 Hectares: with vines averaging between 5 to 35 years old.

### Tasting notes

Pale yellow color. Inviting nose, distinctive, an appreciable floral character. Fleshy attack, surrounds the palate, followed by a liveliness and tension through which we rediscover the nose scents. An alert and fragrant burgundy.

### Food pairing

It will accompany scallops or fish in sauce, fine charcuterie, foie gras and poultry.

### Aging potential

1 to 5 years.

### Serving temperature

12 to 15°C.



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