

DOMAINE
GRIVOT & GOISOT

Bourgogne Côtes d'Auxerre "Cuvée Héritage"

Appellation

Regional Burgundy appellation identified as "Côtes d'Auxerre" established in 1993.

Cépage

100 % Pinot Noir.

Vinification

Fermentation in thermo-regulated stainless steel vats, aging for 12 months in French oak barrels, bottled by the estate.

Conduite de la vigne

Simple Guyot pruning, with a density of 7,500 vines per hectare with vines in controlled grassing, green harvest 1 month before harvest.

Le vignoble

1 Hectare: with vines averaging between 35 to 45 years old.

Dégustation

The fruity and lightly toasted nose is elegant. The palate is round and silky, carried along by fine tannins and dominated by red fruit, a little barrel-aged touch is noticeable.

Gastronomie

A perfect wine to accompany game, coq au vin (rooster in red wine sauce) or beef bourguignon.

Garde

3 à 10 ans.

Température de service

16 à 18°C



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