

Grape variety: Pinot Noir

Serving temperature: 12-14°C

Appellation: Vin de Pays D'oc

Aging potential: 3-5 years

Characteristic:

Formerly called Vin de Pays d'Oc, this IGP regional wine since 2009 is part of a region in France that produces the most vin de pays. The vineyard, between mountains, valleys and oceans, with very diverse soils, covers more than half of the Languedoc wine production.

Wine making process & maturing:

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, alcoholic and malolactic fermentations take place 100% in stainless steel vats and aged for 12 months before bottling.

Tasting notes:

Delicate garnet color. On the nose, aromas of cherry, wild strawberry and fresh blackcurrant. Elegant and silky on the palate with fruity, smoky and minty notes.

Food accompaniment:

This Vin de Pays D'Oc Pinot Noir can go very well with mackerel and apple in oil, grilled tuna steak, roast poultry, but also as an aperitif or with a cheese such as Brie de Meaux.



Founded in 1947 by Marcel-André Goichot, the reins of Maison Goichot have been held by this son, André-Marie Goichot, since 1987. Since the Goichot family has several vineyards, including one located in Côte de Beaune and the other in Côte Chalonnaise, it is possible for them to offer most Burgundy appellations.