



MAISON ANDRÉ GOICHOT BOURGOGNE CHARDONNAY

£24.00

Buy 6 for £18.80 each and save 7%

Buy 12 for £17.60 each and save 12%

SKU: FRMAGBC

Categories: <u>Elegant & Complex, Chardonnay,</u> <u>Burgundy, White, France, Dry, £20 - £49.99 Wines,</u>

Vegan

Maison André Goichot is a medium-sized Burgundy negociant founded in 1947, and one of the few to remain family-owned and run. They work with purchased fruit alongside over 35 hectares of their own vineyards including Château de la Guiche in Montagny, and Château du Cray in Buxy. The estate owns 2 Monopole vineyards including of Bourgogne Pinot Noir Le Cornevent and Montagny ler cru Le Cornevent. Today they're based in a modern facility in the heart of Beaune. The talented Adrien Goichot heads up the winemaking team and has built strong relationships with growers across the region, allowing them to offer a range of appellations. Especially strong in the Cote de Beaune and Cotes Chalonnaise, they offer a range of wines from across the region, notable for their purity of fruit, smart winemaking and tactful use of oak, while retaining balance and freshness.

A really attractive elegant introduction to White Burgundy at a sensible price, this is an unoaked chardonnay from vineyards across the region, given some weight from working the lees, with crisp white peach, pear and citrus notes and a hint of butter.

