



MAISON ANDRÉ GOICHOT RULLY IER CRU LES CLOUX

£40.00

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SKU: FRMAGRC

Categories: <u>Elegant & Complex</u>, <u>Chardonnay</u>, <u>Burgundy</u>, <u>White</u>, <u>Rare & Fine Wine</u>, <u>France</u>, <u>Dry</u>, <u>£20</u>

-£49.99 Wines, 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.

Rully lies at the top of the Cotes Chalonnaise and is arguably the source of its best white wines. In the right hands these can come close to matching the splendour of Puligny, Meursault and Chassagne, but at literally half the price. Les Cloux is one of the best ler Crus, at around 270 metres altitude with an ideal sloping south-easterly aspect. 10,000 vines per hectare, traditional fermentation in 30% new oak barrels followed by a further year of ageing in cellar.

A gorgeous ripe, creamy Chardonnay with ripe peach, pineapple and lemon, alongside grilled nuts and vanilla.

