



# DOMAINE GRIVOT GOISOT

AOP Bourgogne Côtes d'Auxerre  
Red

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located in Saint-Bris-le-Vineux, in the heart of the Auxerrois vineyard, Domaine Grivot Goisot is a family estate whose viticultural history dates back to the 15th century. A rare specificity in Burgundy, it cultivates Sauvignon Blanc in AOC Saint-Bris, a regional exception that gives the wines a unique identity. Under the impetus of Serge Goisot in 1947, then Anne and Arnaud Goisot in 1991, the estate modernized and expanded, now working 27.5 hectares, spread between Chablis, Chablis Premier Cru, Bourgogne Côte d'Auxerre, and Bourgogne Aligoté. In 2020, the transmission continued with Anaëlle Goisot and René Grivot. Certified High Environmental Value (HVE) since 2020, the estate combines tradition and innovation, with a sustainable approach and precise vinifications in stainless steel tanks and barrels. The wines offer a freshness and tension characteristic, with notes of citrus and flint for the whites, and fruity and balanced reds.

## VARIETAL

Pinot Noir 100%

## LOCATION

The Pinot Noir vines for this cuvée are located on the well-exposed slopes of the Côtes d'Auxerre region, southwest of Chablis in the Yonne department. These parcels stretch around the villages of Saint-Bris-le-Vineux, Irancy and Courgis, at altitudes ranging from 200 to 300 meters. The predominantly south and southeast exposures allow for full ripening of the grapes while preserving the acidity that ensures freshness. The temperate continental climate, with cool nights and sunny days, promotes slow maturation—ideal for Pinot Noir expression.

Age of vines: 30 years old

## TERROIR

The soil consists of Jurassic limestone clay and marl, similar to those found in Chablis. These well-drained yet deep soils encourage deep rooting and bring finesse and freshness to the wines, along with a subtle mineral structure. The terroir enhances the fruit's purity, with typical red berry aromas and the elegance associated with northern Burgundy. It produces reds that are light yet structured, with stylistic transparency and a clear sense of origin.

## IN THE VINEYARD

The estate is certified organic and farmed with a strong focus on balance between vine, soil and climate. No herbicides or synthetic products are used. Soils are mechanically worked and natural grass cover is controlled to maintain biodiversity. Treatments are kept to a minimum and are of natural origin only. The vineyard is monitored daily, with a non-interventionist yet attentive philosophy that lets the grapes fully express their terroir and vintage.

## HARVEST

Harvesting is done by hand in small crates to preserve grape integrity. After careful sorting, the grapes are partially destemmed and undergo a short cold maceration.

## WINEMAKING

Fermentation takes place with indigenous yeasts and gentle punch-downs to extract color, aromas and tannins delicately.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## **AGEING**

Aging lasts between 10 and 12 months, primarily in stainless steel vats, with a small proportion in old barrels to add subtle complexity without overpowering the fruit. Bottling is done with minimal filtration to respect the wine's natural character.

## **SERVING**

Serve between 14-16°C.

## **AGEING POTENTIAL**

2 to 3 years

## **TASTING**

On tasting, this Bourgogne Côtes d'Auxerre Rouge shows a bright ruby color with cherry reflections. The nose is expressive, with aromas of raspberry, cherry, redcurrant, floral touches and light spice. The palate is soft and fresh, with fine tannins and a lively acidity. The wine is balanced, delicate and finishes on fruity and slightly mineral notes. It's an honest, charming wine that perfectly represents the style of northern Burgundy reds, fresh, elegant and accessible.

## **FOOD PAIRINGS**

This wine pairs beautifully with light, flavorful dishes. It will enhance roasted herb chicken, wild mushroom quiche or duck breast with mild spices. Its freshness also suits dishes served slightly chilled, like beef carpaccio or seared tuna tataki. On the sweet side, it pairs nicely with cherry clafoutis, fig tart or dark chocolate fondant. This approachable and elegant Pinot Noir works wonderfully both at the table and as a refined aperitif.

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