





Burgundy, Domaine André Goichot, Le Cornevent Monopole, AOC Bourgogne, Rouge

AOC Bourgogne, Bourgogne, France

Less than a century has passed since the négociant-éleveur (wine merchant-breeder) profession was established, followed by the vignerons, vinificateurs and négociants-éleveurs (wine merchant-breeders) professions. Three generations, three evolutions. And what changes! But we're not about to lose our soul. What we love above all and what drives us, like our fathers and grandfathers before us, is sharing wine. It's about serving you and pleasing you. It also means staying close to our team, our partners and

PRESENTATION

At the southern tip of the Côte Chalonnaise, in Saône-et-Loire, our Montagny 1er Cru Le Cornevent Château du Cray is located in the commune of Buxy and represents 3.30ha.

LOCATION

Buxy

TERROIR

Clay, marne, limestone.

WINEMAKING

The grapes are destemmed and vinified in vats for around 4 weeks, revealing all their rich aromas.

AGEING

After devatting, the wines are racked into oak barrels and aged for 15 months.

VARIETAL

Pinot Noir 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Our Bourgogne Pinot Noir Le Cornevent has a ruby red a ruby-red color with a more mauve tint. silky with red fruit flavors dominated by strawberry and cherry. It's a rather round wine, with tannins that will soften with age.

FOOD PAIRINGS

It goes very well with dishes such as beef tartare, veal basil carpaccio, charcuterie, pot-au-feu and braised ham. And cheeses with character, such as Saint-Marcellin, fresh Chavignol crottin, Banon or fruity Comté...



