



Domaine Michel GOUBARD et Fils

TECHNICAL NOTES

DOMAINE MICHEL GOUBARD ET FILS 2015 MONT-AVRIL ROUGE OAK AGED

Michel Goubard's family has grown wine in the village of Saint-Désert since the 17th century, and his sons, Pierre-François and Vincent, proudly continue the tradition of quality at this venerated Côte Chalonnaise domaine situated on Mont-Avril.

VINEYARDS

Almost 80 acres of Chardonnay and Pinot Noir (with some small plantings of Aligoté), situated on the slopes of Mont-Avril in the Côte Chalonnaise.

APPELLATION

Burgundy.

COMPOSITION

100% Pinot Noir.

VITICULTURE

Parcel selection from the estate's older vines, planted in clay/limestone-based soils. Vineyards are planted on a well-exposed, south-facing hillside. Sustainably-grown.

VINIFICATION

12 days cuvaison, followed by 15 months aging in French oak barrels.

ALCOHOL

12.5%

TASTING NOTES

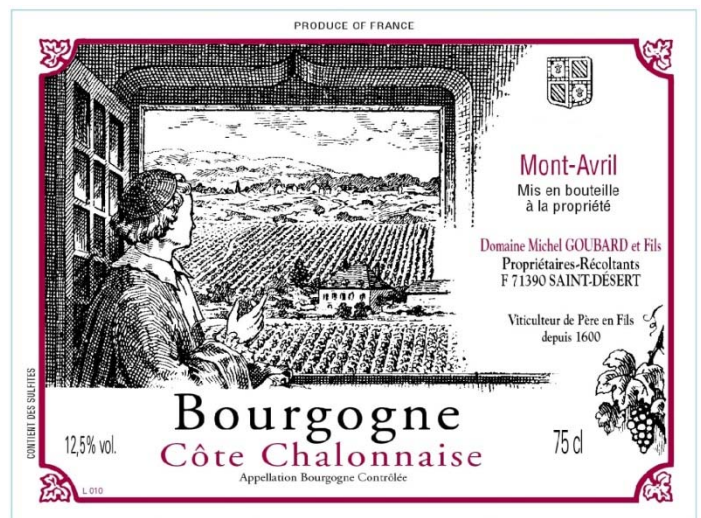
Offers ripe raspberry and cherry fruit on the nose, with hints of spice and earth. Soft, supple tannins on the palate lead to a lingering finish.

SERVE WITH

Enjoy with strong cheeses, game birds, stewed meats, or hearty baked dishes such as Shepherd's Pie.

ACCOLADES

90 pts, "...a medium-bodied, nicely layered, textured beauty that has plenty of density and outstanding finish." – JebDunnuck.com, 6/18 (2015).



UPC

bottle 097871015998



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