



RED

# Bourgogne Côte Chalonnaise MONT-AVRIL

Mont-Avril has been the emblematic named place (in French “lieu-dit”) of the Goubard estate since the sixties. The hillside overlooks Saint-Désert.

Formerly planted with vines, the plots were abandoned at the beginning of the 20th century.

Michel Goubard has revived this terroir and restored its former renown.

## DOMAINE GOUBARD

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 Grape variety:

Pinot Noir

 Soil:

clay-limestone

 Exposure:

southeast at an altitude of 420 m

 Average planting date:

1985

 Vinification & Aging

- Traditional vinification including punch downs and pump overs.
- Vattage for 10 to 15 days.
- Aged in oak barrels, 15% of which are new.
- Bottled with moderate filtration.

 Tasting Notes

This Mont-Avril is a great reflection of the domain's know-how. Its color is nuanced and deep. It expresses the delicacy and subtle balance achieved by the blending of numerous plots of land at different altitudes. Perfect with terrines, andouillette, skewers, and even a pizza or a camembert cheese. After a few years, serve with meat in sauce (pot-au-feu, boeuf bourguignon).

 Serving temperature:

14°C

 Ageing potential:

3 to 8 years