

# La Goutte d'Or

PINOTS NOIR  
FONTAINE SUR Aÿ

## GRAPE VARIETIES AND TERROIRS

- Plot named *La Goutte d'Or* planted in 2001 in Fontaine-sur-Aÿ.
- Pinot noir planted on chalky soil.
- South exposure.

## VINIFICATION

- Perfectly ripe grapes,
- Manual harvest and selection of the grapes,
- Direct pressing with selection of the first juices.
- Cold settling for 12 to 24 h without enzymes, then the juice is put into barrels,
- Fermentation in barrels, frequent « bâtonnage » (stirring of the lees) and topping up.

## AGING

- 8 months oak aging,
- Minimum 40 months in bottles,
- Minimum 3 months after disgorgement.
- Partial malolactic fermentation,
- No fining and light filtration,
- Bottling with natural cork.

## TASTING AND PAIRINGS

The yellow colour with green reflections is enlivened by an abundant effervescence. Millions of tiny bubbles build a thin necklace on the surface of the wine.

The first nose is very fruity and very refreshing, and offers notes of yellow fruit and Santa Claus melon, with a mint background. Upon aeration, deeper notes start to appear successively, such as hazelnut, butter, brioche, and thyme. This complex nose makes you travel through different worlds.

The attack on the palate is soft and very comfortable. Later on, the wine develops striking generosity: it is ample, rich, and creates an unctuous sensation. This full body entirely encapsulates the effervescence while the acidity acts as a counterbalance, accompanied by a “biscuity-wooden” aromatic background and a dense and caressing texture similar to cashmere.

The finish is very long (10 seconds of persistence) and reveals soft tannins, which delays the subsequent appearance of a beautiful freshness. The wine ends its journey on a chalky and warm note.

Serve this cuvee at 12°C in a wine glass which will highlight its texture. It is the perfect companion for high quality seafood, such as roasted scallops, sole meunière or turbot with a champagne sauce.

Tasting notes by Franck WOLFERT

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