



MAISON ANTOINE GEOFFROY

Grand Vins de Bourgogne

Monthélie 2021

Vieilles Vignes



Tasting Note:

From the beautiful village of Monthélie in the Côtes de Beaune, super-ripe cherry fruit is adorned with rose petal and liquorice notes, and firm tannins and crisp acidity back up the pretty aromas. Perfect for drinking now



Technical Detail:

GRAPE VARIETY: 100% Pinot Noir

Aged in French Oak Barrel

LOCATION: Cote D'Or

VINES: Average 40 years old

ABV: 13%

SOIL: Clay and Limestone at 230m

Hand picked

Wild Yeast

CLOSURE: Cork

Alc by vol: 13%

Food Pairing:

Duck, goose, chicken. Especially good with pork dishes, mushroom risotto and spiced dishes. A good finish with cheese.