

FRANÇOIS MARTENOT

Bourgogne Aligoté

2019

History

The Maison François Martenot originated at the beginning of the 20th century, when Lucien Gustave Martenot acquired a 10-hectare estate in Savigny-les-Beaune in 1922 that dated from 1859 to turn it into a great Bourgogne wine company. On his death, his daughter took over the running of the company and its reputation continued to grow.

And so, down the generations, the Maison François Martenot, a worthy heir to its illustrious founders, has continued to grow, putting its name to some quite unique wines.

Grape variety

Aligoté

Origin

Located on the hillsides of the Chalon-sur-Saône area, in Bourgogne.

Vinification

Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in stainless steel vats thermo-regulated at 16/20°C to preserve the aromas. Ageing in stainless steel vats on total lies between 8 to 16 months with regular stirring to gain depth and complexity.

Soil

Clay-and-limestone.



Colour

Crystal-like pale gold.



Nose

Characterised by aromas of citrus fruit.



Palate

Fleshy on the palate but with outstanding liveliness.

Recommandations

Serve with white meats or seafood.

Serving

10-12°C

Cellar potential

Drink within 2 to 3 years.



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BEAUNE

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