

FRANÇOIS MARTENOT

Bourgogne Pinot Noir 2018

History

Maison François Martenot has its origins at the beginning of the 20th century when Lucien Gustave Martenot acquired a 10 ha estate in Savigny-lès-Beaune. This domain was created in 1859 by Mr. Léonce Bocquet, then the sole owner of the Château du Clos Vougeot, and fervent defender of Burgundy and its cultural heritage. The domain then developed thanks to the acquisition of neighboring land and many works of planting vines and housing works were undertaken.

Grape variety

Pinot Noir

Origin

Whole Burgundy.

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. A part of the wine is aged in stainless steel vats et the other part is oak barrels. 25% of new oak barrels. Ageing lasts between 8 to 16 months with malolactic fermentation.

Soil

The soil consists of limestone containing marl and clay.



Colour

Ruby red in colour.



Nose

A nice aromatic typicity with little red fruits notes, like blackcurrant and gooseberry.



Palate

The palate is ripe with rich tannins and aromas of spice and toast. A gourmet wine, typical from its appellation.

Recommandations

Round wine, ideal for white meats such as rabbit but also lamb and duck and grilled meats, beef and veal braised or fine charcuterie. Goes well with vegetarian dishes such as vegetable gratins. Cheeses: Reblochon, Morbier, Emmental...

Serving

14-15°C

Cellar potential

Drink within 2 years.



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