

FRANÇOIS MARTENOT

Chablis

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

Chardonnay

Origin

Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein ("Serene").

Vinification

Traditional vinification. The grapes are pressed on arrival at the winery using pneumatic presses. The fermentation takes place in stainless steel tanks thermo-regulated at 16°C. The wines are aged on fine lees for 9 months in stainless steel.

Soil

The Chablis region is a limestone plateau cut by valleys. The Premier Crus lie on a stratum dating from the Kimmeridgian (155 millions years BC) with alternating marl and limestone and tiny deposits of oysters in the rock, reminiscent of the warm and shallow sea which then covered Burgundy.



Colour

Bright pale yellow in colour.



Nose

Open nose of white fruits with a nice minerality offering complexity.



Palate

The palate is well-balanced and the finish is lemonflavoured and fresh.

Recommandations

Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.

Serving

10-11°C

Cellar potential

Drink within 2 years.



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