

DOMAINE MARGUERITE CARILLON

Pommard

2018

History

François Martenot. Sitting majestically on the hills around Meursault, it symbolises the richness and diversity of Bourgogne with its lovely selection of Regional, Villages, Premier Cru and Grand Cru appellations from the Chablis area, the Côte de Nuits and the Côte de Beaune.

Grape variety

Pinot Noir

Origin

At the heart of the Côte de Beaune, the village of Pommard is located on a slope in the middle of the vineyards.

Vinification

Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - cold maceration. Long fermentation during which pigeages and pumping over are performed. Post-fermentation - maceration at 30°C for 5 days. Aged in oak barrels between 8 and 12 months. 40% new oak and 60% oak barrels used between 1 and 3 times. The oak is mainly sourced from the Vosges region.

Soil

Clay and limestone soils which drain well thanks to a gravel rock debris.



Colour

Ruby red colour.



Nose

Our Pommard offers a nose of black cherry and spices going towards new leather in the glass.



Palate

The palate is fresh, sustained by round and supple tannins.

Recommandations

Grilled red meat with sauce, beef steak, lamb or poultry stew pairs well with the firm texture of the tannins and concentrated flavors. Cheeses with flavors developed : Epoisses, Langres, Soumaintrain, Livarot, Pont-l'Evêque but also Comté.

Serving

15-17°C

Cellar potential

Drink within 8 years.



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FRANÇOIS MARTENOT
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