

DOMAINE MARGUERITE CARILLON

Pommard 1er Cru "La Platière"

2017

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. The Climat "La Platière" is located at the North of the village Pommard,

Vinification

Harvest by hand. Traditional vinification in thermoregulated 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 for 18 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

A ruby colour.



Nose

A complex nose with flowers, woody (coffee and toasted bread) and spicy notes.



Palate

On the palate, this wine well-balanced between powerful and elegance. Character, typicity and powerful on the finish.

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

14-16°C

Cellar potential

Drink within 10 years.



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