

# DOMAINE MARGUERITE CARILLON

## Santenay 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

Located in the South of the Côte de Beaune, Santenay has a double vocation, spa and wine. The village even has a Casino! Its vineyards extend from Santenay to Remigny in continuity with the terroir.

### Vinification

Harvest by hand. Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged in oak barrels for 12 months.

### Soil

The soil consists of limestone containing marl and clay.



#### Colour

Bright and intense crimson in colour.



#### Nose

A complex and intense nose of raspberry and cherry.



#### Palate

The palate reveals the crispness of the fruits, it is structured by persistent tannins and harmonious vanilla notes. The finish is dense with a mineral touch.

### Recommandations

Ideal with stews such as veal and braised beef, caramelized or glazed poultry. It is also perfect with steak, or simply a homemade hamburger. Cheese- soft flavored or blue-: Camembert, Brie de Meaux, Pont-l'Evêque, Cîteaux, Reblochon, Bleu de Bresse...

#### Serving

14-15°C

#### Cellar potential

Drink within 4 years.



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