

DOMAINE MARGUERITE CARILLON

Meursault

2019

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

Chardonnay

Origin

In the heart of the Côte de Beaune, between 200 and 300 meters above sea level and facing East / Southeast, the vineyards surround the picturesque village of Meursault.

Vinification

Harvest by hand. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels, 50% new oak. The wine is aged for 16 months in oak barrels with regular stirring to gain depth and complexity.

Soil

The vineyards find their excellence on calcareous marl.



Colour

Light yellow in colour with bright green hues.



Nose

The flavours of honeysuckle, fern, candied lemon, brioche and toasted bread form the bouquet.



Palate

The palate is tasty with some notes of almond paste and hazelnuts. The finish is both saline and crispy.

Recommandations

Blends elegantly with meat and fish with a noble and beautiful texture (veal or chicken in white sauce, roasted sea bass, but also foie gras) or grilled seafood and sauce (shrimp, lobster ...). Delicious as an aperitif and with cheeses with a light taste (Camembert, Brie, Blue cheese, Goat cheese, Gruyere...).

Serving

12-14°C

Cellar potential

Drink within 5 years.

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