



MOILLARD

Bourgogne Chardonnay "Signature" 2019

History

Maison Moillard is an institution in Nuits-Saint-Georges. Our House has unique know-how in the art of making and maturing Burgundy wines and Crémants and offers a fine selection of appellations throughout Burgundy, from Chablis to Mâcon and up to in Beaujolais.

Grape variety

Chardonnay

Origin

Grapes mainly come from plots located in the Mâconnais. As the south of Burgundy benefits from a sunnier climate, we obtain very rich and ripe grapes from vines between 15 and 40 years old.

Vinification

Traditional vinification: Pressing and settling is done directly by vine growers who have been our partners for many years. The best musts are then blended to craft a Bourgogne Chardonnay that is powerful, elegant and fresh. The cuvée is then seeded in yeast and chilled at 15 ° before being sent to our Savigny Les Beaune site for being fed into 228L oak barrels. Alcoholic fermentation takes place in oak barrels.

Ageing in oak barrels for 10 months ; 25% new oak; 25% oak barrels used once ; 25% used 2 times ; 25% used 3 times. Regular stirring and ullage to gain in richness and roundness. Natural malolactic fermentation which brings complexity to the wine.

Soil

Limestone rich in calcium



Colour

Brilliant pale yellow robe with golden highlights.



Nose

The nose, enhanced by the vanilla and toasted notes of the oak barrel, evokes floral, peach and almond scents.



Palate

Powerful and tense attack, the middle of mouth is all in roundness and length.

Recommendations

To be enjoyed with a fish in cream sauce or poultry with Epoisses.

Serving

10-12°

Cellar potential

Drink within 3 to 5 years



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