

FRANÇOIS MARTENOT

Chablis 1er Cru

2018

History

Maison François Martenot has its origins at the beginning of the 20th century when Lucien Gustave Martenot acquired a 10 ha estate in Savigny-lès-Beaune. This domain was created in 1859 by Mr. Léonce Bocquet, then the sole owner of the Château du Clos Vougeot, and fervent defender of Burgundy and its cultural heritage. The domain then developed thanks to the acquisition of neighboring land and many works of planting vines and housing works were undertaken.

Grape variety

Chardonnay

Origin

Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein ("Serene"). The Climat "Beauroy" is located northwest of the village of Chablis, near the village of Poinchy.

Vinification

Traditional vinification : The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. A part of the wine is vinified in stainless steel vats thermo-regulated at 16/20°C to preserve the aromas, the other part in oak barrels. Ageing on total lies between 8 to 16 months with regular stirring to gain depth and complexity.

Soil

The Chablis region is a limestone plateau cut by valleys. The Premier Crus lie on a stratum dating from the Kimmeridgian (155 millions years BC) with alternating marl and limestone and tiny deposits of oysters in the rock, reminiscent of the warm and shallow sea which then covered Burgundy.



Colour

Light in colour becoming more golden with age.



Nose

Lively aromas and minerals, with floral notes.



Palate

Minerality prevails in the mouth, with lots of freshness. Very dry with perfect finesse, this Chablis Premier Cru is structured with a long finish.

Recommandations

Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.

Serving

10-11°C

Cellar potential

Drink within 4 years.



MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com