

FRANÇOIS MARTENOT

Mâcon-Villages

2019

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

Vineyard close to Macon, located in the south part of the vineyards of Burgundy.

Vinification

Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in stainless steel vats thermo-regulated at 16/20°C to preserve the aromas. Ageing in stainless steel vats on total lies between 8 to 12 months with regular stirring to gain depth and complexity.

Soil

Calcareous and clay-chalky.



Colour

Beautiful brilliant pale yellow robe.



Nose

Very expressive nose with dominant fruit aromas.



Palate

Fruit flavours, very persistent on the palate.

Recommandations

To serve with fish, white meats and cold cuts.

Serving

10 - 12°C

Cellar potential

Drink within 3 years.



MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com