

DOMAINE MOILLARD

Côte de Nuits-Villages 2020

History

This iconic estate produces mainly red wines from the Côte de Nuits, recognised as a terroir d'excellence for the expression of Pinot Noir. Moillard wines are of exceptionally refined and elegant.

Grape variety

Pinot Noir

Origin

The Côte de Nuits-Villages wines are produced in the Côte de Nuits. In the North, the communes of Fixin and Brochon and in the South, Premeaux-Prissey, Comblanchien and Corgoloin.

Vinification

Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged on fine lees in oak barrels (15% new oak) for 12 months.

Soil

Very hard and stony limestone on a regular and gentle slope. At the base of the hill, brown soil covered with silt.



Colour

Deep red in colour with garnet-red hints.



Nose

Nose of little fruits, elegantly oaked.



Palate

The mouth is flavoured with delicate and substantial tannins. The finish is steady and toasted.

Recommandations

Round wine, ideal for white meats such as rabbit but also lamb and duck, and grilled meats. Surprising good with sweet and sour or slightly spicy dishes (duck with orange...). Cheeses moderately strong : Camembert, Saint Paulin, Morbier, Reblochon...

Serving

14-16°C

Cellar potential

Drink within 3 years.



MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com