



DOMAINE MOILLARD

Savigny-Lès-Beaune 2019

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

In the Northwest of the Côte de Beaune. The vineyards surround the picturesque village of Savigny-lès-Beaune.

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8 to 16 months with malolactic fermentation. 20% of new oak barrels.

Soil

The soil is composed of limestone mixed with clay.



Colour

Deep red with purple highlights.



Nose

Red fruit on the nose which opens with notes of cherry, strawberry and raspberry.



Palate

Good balance on the palate with a nice structure that holds well on the finish with a little acidity that provides freshness and vanilla and roasted notes all nicely assembled.

Recommandations

Ideal with cured hams and fibrous and subtle meats (rabbit and boiled beef), or spiced meat and poultry (curry), organ meats in sauce and game. Cheese with

soft flavours : Brillat-Savarin, Vacherin, Brie de Meaux, Cîteaux...

Serving

15-16°C

Cellar potential

Drink within 5 years.



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