

DOMAINE MARGUERITE CARILLON

Bourgogne Aligoté

2020

History

François Martenot. Sitting majestically on the hills around Meursault, it symbolises the richness and diversity of Bourgogne with its lovely selection of Regional, Villages, Premier Cru and Grand Cru appellations from the Chablis area, the Côte de Nuits and the Côte de Beaune.

Grape variety

Aligoté

Origin

The vineyard is located in Rully in the Côte Chalonnaise.

Vinification

Mechanical harvest. Traditional vinification. The grapes are pressed on arrival at the winery. The fermentation takes place in stainless steel tanks thermo-regulated at 18°C. The wines are aged on fine lees for 6 to 10 months in stainless steel.

Soil

The soil consists of chalk and limestone.



Colour

Pale gold in colour.



Nose

Nice expressive nose of white flowers.



Palate

This wine is full-bodied and crunchy on the palate.

Recommandations

Ideal as an aperitif, it becomes "kir" when mixed with Crème de Cassis. It pairs perfectly with grilled fish and oysters. More casually, Bourgogne Aligoté is one of the only wines to pair with salads, tabbouleh or steamed vegetables. Perfect with Goat cheese.

Serving

11-12°C

Cellar potential

Drink within 2 years.



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