

DOMAINE MARGUERITE CARILLON

Bourgogne Chardonnay

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

Chardonnay

Origin

Burgundy is the home of the Chardonnay grape, which develops its most perfect expression on this land. Produced in the Côte-d'Or, Saône-et-Loire and the Yonne, Burgundy Chardonnay is a wine of initiation, inviting you to discover the appellations Village, Premier Cru and Grand Cru of Burgundy.

Vinification

Harvest by hand. Traditional vinification. Aged in oak barrels of 20 to 60% new oak for 8 to 15 months. The oak is mainly sourced from the Vosges region.

Soil

Clay and limestone soils resulting from the weathering of limestone and marl substrate.



Colour

Light gold in colour.



Nose

The flavors are fresh and elegant: white flowers, lime, hazelnut.



Palate

The palate is accurate with a good acidity that blends nicely with fine woody notes of toast and dried fruit.

Recommandations

Perfect with a tripe sausage or Burgundy snails but also with fish, shellfish or poultry with cream sauce or white meat. Hard cheeses (Gruyère and Gouda ...) or fresh Goat cheese.

Serving

11-13°C

Cellar potential

Drink within 3 years.



MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com