

DOMAINE MARGUERITE CARILLON

Bourgogne Pinot Noir

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

Pinot Noir

Origin

Born in Burgundy, Pinot Noir gives birth to all the great red wines of the Burgundy vineyard. This fragile variety requires very careful care during its vegetative period.

Produced in Côte-d'Or, Saône-et-Loire and in the Yonne, Burgundy Pinot Noir is a wine of initiation, inviting to discover the appellations Village, Premier Cru and Grand Cru of Burgundy.

Vinification

Manual harvest. Traditional vinification in thermoregulated vats. Cold pre-fermentation maceration, control of temperatures, long fermentation during which

pigeages and pumping over are carried out optimally. Maturing on fine lees in oak barrels for 10 to 12 months.

Soil

The soil is composed of marls containing limestone and clay.



Colour

Ruby red color.



Nose

Beautiful aromatic typicity with hints of red berries such as blackcurrant and currant.



Palate

The palate is ripe with generous tannins and spicy and roasted aromas. A gourmet wine, characteristic of its name.

Recommandations

Round wine, ideal for white meat such as rabbit but also lamb and duck, and grilled meats, beef and veal braised or fine charcuterie. Accompanies very well vegetarian

dishes such as vegetable gratins. Cheeses: Reblochon, Morbier, Emmental ...

Serving

14-15°C

Cellar potential

To drink within 2 years



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