

DOMAINE MARGUERITE CARILLON

Pernand-Vergelesses

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

In the northwest of the Côte de Beaune, the village of Pernand-Vergelesses is nestled between 2 coombs, on the hillside.

Vinification

Harvest by hand. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels. The wine is aged for 10 months in oak barrels with regular stirring to gain depth and complexity.

Soil

Clay and limestone soils mixed with "chert" (siliceous residues from flint limestone).



Colour

Pale yellow colour with golden reflections.



Nose

The nose is expressive with citrus fruits that are lightly vanilla-flavoured.



Palate

The palate has a nice mineral flavour with a complex oaky and a well-balanced finish, qualified with fresh almonds and lime.

Recommandations

Marries perfectly with tender meat, fried river fish, sea fish in white sauce, hot shellfish, poultry in a beautiful creamy sauce (eg stew) and frog legs. It can also be drunk as an aperitif. Hard cheeses: Comté, Beaufort, Emmental...

Serving

11-12°C

Cellar potential

Drink within 4 years.



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