



DOMAINE MAURICE ECARD

Savigny-lès-Beaune 1er Cru "Les Serpentières" 2019

History

The particularity of Domaine Maurice Ecard is that it is the only estate that possesses four Premier Cru AOPs from different climats. Some of them are among the most renowned. This diversity within the estate provides a perfect illustration of the richness of the terroirs of Bourgogne. It enables us to offer a selection of styles to satisfy the palates of all Bourgogne wine lovers.

Grape variety

Pinot Noir

Origin

In the North of the Côte de Beaune, Domaine Maurice Ecard is one of the oldest estates of Savigny-Les-Beaune: The Climat « Les Serpentières » is located at the entrance of the village Savigny, coming from Beaune, on the hillsides on the right.

Vinification

Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged in oak barrels for 15 months. 40% new oak and 60% oak barrels used between 1 and 3 times. The oak is mainly sourced from the Vosges region.

Soil

The soil is composed of limestone mixed with clay.



Colour

Cherry red in colour



Nose

The bouquet is fruity (strawberry, blackcurrant) with woody notes of dried fruits and coffee.



Palate

The mouth is generous, expressive and right. A beautiful tension on the finish finale with the acidity and the tannins.

Recommandations

Ideal with meat: beef pieces, roasts, and cheeses such as Mont d'Or.

Serving

15-16°C

Cellar potential

Drink within 5 years.



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