

Moillard

Bourgogne Pinot Noir "Signature"

History

Maison Moillard is an institution in Nuits-Saint-Georges. Our House has unique know-how in the art of making and maturing Burgundy wines and Crémants and offers a fine selection of appellations throughout Burgundy, from Chablis to Mâcon and up to in Beaujolais.

Grape variety

Pinot Noir

Origin

The grapes are exclusively selected from parcels located in the heart of the Côte-d'Or.

Vinification

Traditional vinification, after a severe sorting, the grapes are cooled in stainless steel vats for 5 to 7 days to reveal fruity aromas. Long fermentation in thermo-regulated stainless steel vats during which pigeages and pumping over are performed. The wine is then gravity fed into 228L oak barrels used between 1 to 4 times , 40% new oak barrels.
Maturing for 12 to 15 months in oak barrels during which natural malolactic fermentation takes place.

Soil

The soil consists of limestone containing marl and clay.

Colour

A beautiful deep garnet color with purplish highlights.

Nose

A delicate nose of wooden notes combined with red and black fruits aromas.

Palate

The palate is rich and powerful with silky tannins ending on a long lasting finish.

Recommandations

Excellent with stewed veal.

Serving

14°-15°C

Cellar potential

Drink within 3 to 5 years.

MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com