



# 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.



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FRANÇOIS MARTENOT  
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