



MOILLARD

Gevrey-Chambertin

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

Located in the North of the Côte de Nuits, the village of Gevrey-Chambertin is the entry point of the "Champs-Élysées of Burgundy" and presents its most fabulous Grands Crus: Chambertin, Clos de Beze ...

Vinification

Traditional vinification in thermo-regulated stainless steel vats. Pre-fermentation. Long fermentation during which pigeages and pumping over are performed. Post-fermentation with maceration during few days. Aged in oak barrels for 10 to 12 months. 40% new oak.

Soil

Brown calcic and brown calcareous soils, benefiting from marls covered up with boulders and red silts coming from the plateau.



Colour

Deep and intense ruby red in colour, this wine offers aromas of black fruits on the nose.



Nose

The notes of blackberry or blueberry are followed by liquorice and cocoa.



Palate

On the palate, one finds notes of an elegant and refined toast. The supple and dense tannins go along with the fruits, in a long finish.

Recommendations

Tasty meat such as roast lamb, prime rib eye steak, duck breast or game. Spicy recipes. Cheeses with strong flavours such as Livarot, Munster, Maroilles, Epoisses, Langres, Ami du Chambertin, Soumaintrain...

Serving

14-16°C

Cellar potential

Drink within 8 years.



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