

Moillard

Beaune

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

This appellation is located in the heart of the Côte de Beaune, on hills overlooking the town of Beaune, the wine capital of Burgundy. Our grapes come from three plots located at the top of the hills, at the South of the appellation area.

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8 to 16 months with malolactic fermentation. 30% of new oak barrels.

Soil

The soil is composed of limestone mixed with clay.

Colour

A deep and bright red colour.

Nose

A frank nose with delicate notes of black fruits.

Palate

On the palate, it's rich and powerful with a spicy finish slightly toasted. With a good cellar potential, this wine is very delicate and elegant.

Recommandations

Generous, powerful and aromatic, this Beaune is great with red meats (grilled or or in sauce) or with roast poultry.

Serving
15-16°C

Cellar potential
15-16°C

MAISON
FRANÇOIS MARTENOT
BEAUNE

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