

Moillard

Saint-Romain

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

Saint-Romain is located at the heart of Côte de Beaune, just aboved the village of Meursault. The vineyard has a South/South-East and North/North-East orientation.

Vinification

Traditional vinification in thermoregulated stainless steel vats, over a period of about 3 weeks: Cold-maceration arounf 8°C. Pumping over for the extraction of colour and structure. Fermentation with peak temperature around 30°C. Post-fermented maceration at 25°C. Maturing in vats for 8 to 16 months with malolactic fermentation.

Soil

Marl and limestones soils.

Colour

Bright red colour with violet reflections.

Nose

Nice nose, open on aromas of berries supported by a toasted persistence.

Palate

Fresh and consistent mouth, marked by notes of blackcurrant mixed with fine tannins that offer a nice length.

Recommandations

Perfect white meats, poultry or small game in light sauce, or on delicate meats such as veal, blanquette or just pan-fried. More simply on raw hams or charcuterie. Soft and creamy cheeses: Brillat-Savarin, Chaource, Cîteaux...

Serving

13-15°C

Cellar potential

Drink within 3 years.

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