

PIERRE ANDRÉ

Monthélie

History

Originally rooted on Corton hill in the best terroirs of the Côte de Beaune, Pierre André revolutionised Bourgogne wine with his new ideas, his energy and his innate nose for business. His name, now a brand whose reputation has grown over the generations, brings to mind the most wonderful appellations for lovers of Bourgogne wines.

Grape variety

Pinot Noir

Origin

Monthélie (pronounced "Month'lie") lies between Volnay and Meursault. This picturesque village was for a long time under the authority of the Abbey of Cluny, who planted vines there that still fill the landscape today.

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. 40% of new oak barrels.

Soil

Clay and limestone soils which drain well thanks to a gravel rock debris.



Colour

Intense red with purple highlights.



Nose

The nose of red fruits, wood, toast and mineral aromas is still young, with a lot of complexity and elegance.



Palate

The palate is straight, precise, and offers a great balance between acidity and structure revealing a bright future.

Recommandations

Ideal with white meat, poultry or small fowl in a light sauce, or on delicate meats such as stewed or fried veal. More simply with jambon cru or cured meats. Soft and creamy cheeses: Brillat-Savarin, Chaource, Citeaux...

Serving

14-16°C

Cellar potential

Drink within 4 years.



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BEAUNE

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