

Domaine Marguerite Carillon

Chorey-Les-Beaune

2018

History

François Martenot. Sitting majestically on the hills around Meursault, it symbolises the richness and diversity of Bourgogne with its lovely selection of Regional, Villages, Premier Cru and Grand Cru appellations from the Chablis area, the Côte de Nuits and the Côte de Beaune.

Grape variety

Pinot Noir

Origin

Located near the famous villages of Beaune, Aloxe-Corton and Savigny-lès-Beaune, Chorey-lès-Beaune spreads at the foothill of Côte de Beaune.

Vinification

Harvest by hand. Traditional vinification in thermoregulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during
which pigeages and pumping over are performed. Aged in oak barrels for 12 months.

Soil

The soil is composed by limestone-marl alluvium, over stony subsoil.

Colour

Deep red in colour.

Nose

The fruity notes of blackcurrant and red currant dominate the abundant flavours that form the bouquet.

Palate

The palate is well-balanced between the structure, the acidity and these intense fruity notes, and reveals delicate oaked nuances on the finish.

Recommandations

Great with meats with relatively strong flavors such as roast beef, braised or in sauce, leg of lamb, game and grilled pork. Soft cheese : Vacherin, Brie de Meaux, Cîteaux...

Serving

15-16°C

Cellar potential

Drink within 5 years.

MAISON
FRANÇOIS MARTENOT
BEAUNE

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