

Domaine Marguerite Carillon

Savigny-Lès-Beaune 1er Cru "Les Petits Godeaux"

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

In the Northwest of the Côte de Beaune. The vineyards surround the picturesque village of Savigny-lès-Beaune. The climate "Petits Godeaux" is located towards the
Bois Noël at the exit of Savigny-les-Beaune while going towards Pernand-Vergelesses.

Vinification

Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages
and pumping over are performed. Aged in oak barrels for 18 months. 50% new oak. The oak is mainly sourced from the Vosges region.

Soil

The soil is composed of limestone mixed with clay.

Colour

Garnet red in colour.

Nose

The wooden notes will quickly blend to let fruits and flowers aromas expresse themself.

Palate

The mouth has a remarkable roundness, supple tannins and a light acidity in the finish bringing freshness and crunchyness.

Recommandations

Ideal with meat: beef pieces, roasts, poultry or even foie gras. Cheeses with a sweet taste : Chaource, Brie de Meaux, Tomme, Mont d'Or...

Serving

15-16°C

Cellar potential

Drink within 5 years.

MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com