

Domaine Marguerite Carillon

Savigny-Lès-Beaune 1er Cru "Les Talmettes"

2019

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

Chardonnay

Origin

In the Northwest of the Côte de Beaune. The vineyards surround the picturesque village of Savigny-lès-Beaune. The Climat « Les Talmettes » is located at the entrance of the village Savigny.

Vinification

Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak
barrels. Wines are aged during 14 months in oak barrels with regular stirring to gain depth and complexity.

Soil

The soil is composed of limestone mixed with clay.

Colour

Gold with green hints.

Nose

The nose is pleasant, with strong notes of white flowers and toasted nuts.

Palate

The palate is round with complex aromas of white fruits and an elegant, woody finish.

Recommandations

Marries perfectly with tender meat, fried river fish, sea fish in white sauce, hot shellfish, poultry in a beautiful creamy sauce (eg stew) and frog legs. It can also be drunk as an aperitif or with hard cheeses: Comté, Beaufort, Emmental...

Serving

11-12°C

Cellar potential

Drink within 5 years.

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