

Domaine Marguerite Carillon

Volnay 1er Cru "Les Santenots"

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

Nestled high on the Côte de Beaune, the village of Volnay is between Meursault and Pommard. The Climat "Les Santenots" is located Southwest of Volnay, at the feet of the small hill of Chaignot.

Vinification

Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - temperature controlled cold maceration for 5 to 7 days. Long fermentation during
which pigeage 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

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

Colour

A lively ruby red in colour.

Nose

The bouquet is composed of ripe red fruits with by black cherries and on spicy notes.

Palate

Silky mouth, typical of Volnay, marked by violet. A fresh and frank attack accompanied by silky tannins.

Recommandations

Ideal with fine dishes of poultry or game roasted, braised or glazed. Its aromatic intensity also allows it to accompany couscous or tagine. Cheese moderately strong : Camembert, Saint Paulin, Morbier, Reblochon...

Serving

14-16°C

Cellar potential

Drink within 7 years.

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FRANÇOIS MARTENOT
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