Domaine Marguerite Carillon

Santenay

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

Chardonnay

Origin

Located in the South of the Côte de Beaune, Santenay has a double vocation, spa and wine. The village even has a Casino! Its vineyards extend from Santenay to Remigny in continuity with the terroir.

Vinification

Harvest by hand. Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels. The wine is aged for 10 months in oak barrels with regular stirring to gain depth and complexity.

Soil

The soil consists of limestone containing marl and clay.

Colour

Pale gloden and crystalline in colour.

Nose

The nose is floral with notes of vanilla and hawthorn.

Palate

The mouth is well-rounded, lightly smoked, with a nice concentration of exotic fruits. The finish is long and substantial.

Recommandations

Perfectly fits with shellfish, seafood gratin, river fishes (trout...), chicken with a creamy sauce or fish couscous. Cheeses: Goat cheese, Beaufort Comté, Emmental...

Serving

12-14°C

Cellar potential

Drink within 4 years.

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