Domaine Marguerite Carillon

Ladoix

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 vineyard overlooks the picturesque village of Ladoix-Serrigny.

Vinification

Harvest by hand. Traditional vinification in stainless steel vats. Cold maceration. Long fermentation with pigeages and pumping over. Aged in oak barrels for 12 months.

Soil

The soil is composed of limestone mixed with clay.

Colour

Garnet red with purple highlights in colour.

Nose

The nose is composed by fruits (candied fruits, strawberry) and wood (toast and coffe) aromas.

Palate

The mouth is accurate and serious, supported on the finish by fine tanins and a nice minerality.

Recommandations

Ideal with cured hams and fibrous and subtle meats (rabbit and boiled beef), or spiced meat and poultry (curry), organ meats in sauce and game. Cheese with soft flavours : Brillat-Savarin, Vacherin, Brie de Meaux, Cîteaux...

Serving

15-16°C

Cellar potential

Drink within 5 years.

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