Domaine Marguerite Carillon

Ladoix

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 vineyard overlooks the picturesque village of Ladoix-Serrigny.

Vinification

immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak barrels, 20% new oak. The wine is aged for 12 months in oak barrels with regular stirring to gain depth and complexity.

Soil

Rocky and reddish limestone and enough marl to make it ideal for white wines.

Colour

Pale yellow in colour.

Nose

The nose is floral with some subtle notes of hazelnuts and spice.

Palate

The palate is steady with a nice complexity that expresses itself with some flavours of exotic fruits. A nicely sharp finish. Perfect to be served since now with sushis or white fish.

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. Hard cheeses: Comté, Beaufort, Emmental...

Serving

11-12°C

Cellar potential

Drink within 4 years.

MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com