

# FRANÇOIS MARTENOT

## Bourgogne Chardonnay

2019

### History

Maison François Martenot has its origins at the beginning of the 20th century when Lucien Gustave Martenot acquired a 10 ha estate in Savigny-lès-Beaune. This domain was created in 1859 by Mr. Léonce Bocquet, then the sole owner of the Château du Clos Vougeot, and fervent defender of Burgundy and its cultural heritage. The domain then developed thanks to the acquisition of neighboring land and many works of planting vines and housing works were undertaken.

### Grape variety

Chardonnay

### Origin

Burgundy is the home of the Chardonnay grape, which develops its most perfect expression on this land. Produced in the Côte-d'Or, Saône-et-Loire and the Yonne, Burgundy Chardonnay is a wine of initiation, inviting you to discover the appellations Village, Premier Cru and Grand Cru of Burgundy.

### Vinification

Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Fermentation in stainless steel thermoregulated at 16°C. Aged in oak barrels used between 1 and 5 times for 10 months.

### Soil

Clay and limestone soils resulting from the weathering of limestone and marl substrate.



### Colour

Pale Gold.



### Nose

The nose is fresh and elegant: white flowers, lime, hazelnut.



### Palate

The palate is accurate with a good acidity that blends nicely with fine woody notes of toast and dried fruit.

### Recommandations

Fish in sauce, poultry, cured meats.

### Serving

11-13°C

### Cellar potential

Drink within 2 years.



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