

FRANÇOIS MARTENOT

Mâcon 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

Gamay

Origin

The Mâconnais mountains form a set of slopes separated by parallel faults and oriented North / North-East or South / South-West. They extend over 40 km to the west of a Tournus-Mâcon line. Established here since Gallo-Roman times, the vines experienced a strong impetus thanks to the powerful abbeys of Cluny and Tournus.

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing for 9 months.

Soil

Siliceous, clayey or sandy soils, often mixed with "chailles", or sandstone pebbles.



Colour

Cherry red color with purplish reflections, typical of Gamay.



Nose

The fruit is omnipresent: on the nose with notes of blackcurrant and raspberry.



Palate

In the mouth, we find aromas of red fruits but also of exotic fruits, which bring lightness and finesse. The tannins are silky. A fresh and delicious wine.

Recommandations

Excellent with simple dishes: grilled meats, homemade hamburgers, tapas, mixed salads, pizzas, terrines or delicatessen. Soft cheeses (Camembert, Brie, ...) and goat cheeses.

Serving
12-14°C

Cellar potential
Drink within 5 years



MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com