

MOILLARD-GRIVOT

Côtes de Nuits-Villages

2018

History

Moillard-Grivot is an iconic wine company in the Côte de Nuits and its reputation dates back to the 19th century. It is remembered for its prestigious appellations and its exceptional red wines, which bear witness to the company's development.

Grape variety

Pinot Noir

Origin

The Côte de Nuits-Villages wines are produced in the Côte de Nuits. In the North, the communes of Fixin and Brochon and in the South, Premeaux-Prissey, Comblanchien and Corgoloin.

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 in oak barrels between 8 to 16 months with malolactic fermentation. 20 to 30% of new oak barrels.

Soil

Very hard and stony limestone on a regular and gentle slope. At the base of the hill, brown soil covered with silt.



Colour

Intense colour purple.



Nose

Aromas of fresh red fruit very intense (cherry, black currant) with notes of spices (cinnamon).



Palate

A supple wine with soft tannins with a fat roundness and a nice depth.

Recommandations

Round wine, ideal for white meats such as rabbit but also lamb and duck, and grilled meats. Surprising good with sweet and sour or slightly spicy dishes (duck with orange...). Cheeses moderately strong : Camembert, Saint Paulin, Morbier, Reblochon...

Serving

14-16°C

Cellar potential

Drink within 3 years.



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