Domaine Marguerite Carillon

Chablis

2020



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

Located in northern Burgundy near Auxerre, the Chablis vineyards are alongside a small river aptly named: the Serein ("Serene").

Vinification

Harvest by hand. Traditional vinification. Aged in oak barrels of 20 to 60% new oak for 8 to 15 months. The oak is mainly sourced from the Vosges region.

Soil

The Chablis region is a limestone plateau cut by valleys. The Premier Crus lie on a stratum dating from the Kimmeridgian (155 millions years BC) with alternating
marl and limestone and tiny deposits of oysters in the rock, reminiscent of the warm and shallow sea which then covered Burgundy.

Colour

Bright pale yellow in colour.

Nose

Open nose of white fruits with a nice minerality offering complexity.

Palate

The palate is well-balanced and the finish is lemon flavoured and fresh.

Recommandations

Perfect with hot oysters or fish in sauce, but also with white meats in sauce (veal, poultry). Sushi pairs perfectly with its minerality. Goat cheese, Blue cheese and Comté.

Serving

10-11°C

Cellar potential

Drink within 3 years.

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