

DOMAINE MOILLARD

Bourgogne Hautes Côtes de Nuits 2020

History

This iconic estate produces mainly red wines from the Côte de Nuits, recognised as a terroir d'excellence for the expression of Pinot Noir. Moillard wines are of exceptionally refined and elegant.

Grape variety

Chardonnay

Origin

The Bourgogne Hautes-Côtes-de-Nuits overlooks the Côte de Nuits to the west of the woods of Corton above Gevrey-Chambertin. The vineyards are located between 300 and 400 meters above sea level.

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

The soil consists of limestone containing some marl and clay.



Colour

Straw yellow in colour with pale golden hues.



Nose

An aromatic elegance with floral and lemony notes.



Palate

The palate is fresh and long with a nice acid structure. The finish offers persistent buttered aromas.

Recommandations

The liveliness of the wine combines perfectly with snails. Perfect also with poultry (in stew or grilled), veal with sauce, baked, stewed or raw fish, shellfish. Cheese:

Camembert, Brie, Blue cheese, Goat cheese, Gruyère, Gouda...

Serving

10-12°C

Cellar potential

Drink within 3 years.



MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com