

# DOMAINE MOILLARD

## Savigny-Lès-Beaune

2019

### 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

Pinot Noir

### Origin

In the Northwest of the Côte de Beaune. The vineyards surround the picturesque village of Savigny-lès-Beaune.

### 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% of new oak barrels.

### Soil

The soil is composed of limestone mixed with clay.



#### Colour

Deep red with purple highlights.



#### Nose

Red fruit on the nose which opens with notes of cherry, strawberry and raspberry.



#### Palate

Good balance on the palate with a nice structure that holds well on the finish with a little acidity that provides freshness and vanilla and roasted notes all nicely assembled.

### Recommandations

Ideal with cured hams and fibrous and subtle meats (rabbit and boiled beef), or spiced meat and poultry (curry), organ meats in sauce and game. Cheese with soft flavours : Brillat-Savarin, Vacherin, Brie de Meaux, Cîteaux...

#### Serving

15-16°C

#### Cellar potential

Drink within 5 years.



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