

Domaine Marguerite Carillon

Savigny-Lès-Beaune 1er Cru "Les Lavières"

2018

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

Pinot Noir

Vinification

Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - temperature controlled cold maceration. Long fermentation during which pigeages
and pumping over are performed. Aged in oak barrels for 15 months. 40% new oak and 60% oak barrels used between 1 and 3 times. The oak is mainly sourced from
the Vosges region.

Soil

The soil is composed of limestone mixed with clay.

Colour

Ruby in colour.

Nose

An expressive nose elegantly toasted and red berries notes.

Palate

The mouth is well-balanced with consistant tannins which offer a rich and promising structure. The finish is both fresh and spicy.

Recommandations

Ideal with meat: beef pieces, roasts, poultry or even foie gras. Cheeses with a sweet taste : Chaource, Brie de Meaux, Tomme, Mont d'Or...

Serving

15-16°C

Cellar potential

Drink within 5 years.

MAISON
FRANÇOIS MARTENOT
BEAUNE

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