



DOMAINE DES RIOTTES

Meursault 2019

History

The Domaine des Riottes in Meursault, which owns four hectares of vines, offers a lovely range of Côte de Beaune wines.

Grape variety

Chardonnay

Origin

In the heart of the Côte de Beaune, between 200 and 300 meters above sea level and facing East / Southeast, the vineyards surround the picturesque village of Meursault.

Vinification

Traditional vinification. The grapes are pressed immediately upon arrival at the winery in pneumatic presses. The alcoholic fermentation is carried out in oak

barrels, 50% new oak. The wine is aged for 8 to 10 months in oak barrels with regular stirring to gain depth and complexity.

Soil

The vineyards find their excellence on calcareous marl.



Colour

Light yellow in colour with bright green hints.



Nose

The flavours of honeysuckle, fern, candied lemon, brioche and toasted bread form the bouquet.



Palate

The palate is tasty with some notes of almond paste and hazelnuts. The finish is both saline and crispy.

Recommandations

Blends elegantly with meat and fish with a noble and beautiful texture (veal or chicken in white sauce, roasted sea bass, but also foie gras) or grilled seafood and

sauce (shrimp, lobster ...). Delicious as an aperitif and with cheeses with a light taste (Camembert, Brie, Blue cheese, Goat cheese, Gruyere...).

Serving

12-14°C

Cellar potential

Drink within 5 years.



MAISON
FRANÇOIS MARTENOT
BEAUNE

www.maisonfrancoismartenot.com