



CLIMAT & TERROIR

Rigorous selection of the best grapes from the Marsannay cuvée.
Reflects all the complexity of its terroirs.

Appellation: Marsannay

Soil: clay-limestone composed of Entroques limestone, Ostrea acuminata marl or Comblanchien limestone

Grape variety: Pinot Noir

Exposure: East/South-East

Location: bottom of the hillside and mid-slope

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after destalking the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be punctuated by push downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (25%) as well as in oak barrels of one or two years for 16 months.

TASTING

A wine with a fine nose and aromas of undergrowth and cherry stone. Full-bodied and silky on the palate, with well-coated tannins and a delicious finish.

Food & wine pairings: Tournedos Rossini, cream of pumpkin soup

Cellaring potential: from 5 to 7 years

