



Marsannay La Montagne

RED



The appellation

Village appellation. It can be followed by the name of the climat, "La Montagne" in this case. Only appellation that can apply to the three colors of wine (white, red and rose). Its characteristics are those of the Côte-de-Nuits. The Marsannay appellation is pending a decision to label its climats as Premier Cru.

Grape variety

Pinot noir

Plant density

10,000 plants/hectare

Average production authorized

50 hectoliters/hectare

Soil

Limestone and clay

Plot surface area

1 hectare 50 ares (1 hectare = 10,000 m² = 24 "ouvrées")

Yearly production

6,000 bottles + bulk selling

Elaboration method

Vineyard work philosophy: sustainable farming. No herbicides used in our vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Systematic de-budding. Hand-picked only.

Vinification: traditional fermentation in tank for 3/4 weeks.

Aging : 14 to 18 months in French oak barrels (from the Forêt de Troncet): 20% new oak barrels + 30% single-wine barrels + 50% 3-year-old barrels.

Tasting

Characteristics: Beautiful ruby color. Powerful nose, with raspberry and black cherry aromas. Powerful, full-bodied, open with toasty notes (cocoa), lengthy mouthfeel.

Pairing: Marsannay La Montagne naturally pairs with red meat: beef prime rib, steak with shallots, venison leg, squab... It also goes great with river fish (pike, pike perch, stuffed carp) and cheese.

Serving temperature: 15 to 17°C

Aging potential: Decant to enjoy early. Reaches fullness between 6 to 8 years of age.