



Marsannay La Montagne

BLANC



The appellation

Also called the Golden Gate of the Côte-de-Nuits, the Marsannay appellation is the only AOC that can apply to the three colors of wine (white, red and rose).

Grape variety

Chardonnay

Plant density

10,000 plants/hectare

Average production authorized

57 hectoliters/hectare

Soil

Limestone and clay

Plot surface area

0 hectare 90 ares (1 hectare = 10,000 m² = 24 "ouvrées")

Yearly production

6,000 bottles

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: Fermented in stainless steel tanks.

Aging: 16 months in barrel: 30% new oak + 70% single-wine oak.

Tasting

Characteristics: Like all great white wines of the Côte, this wine shows aromas of white flowers (hawthorn), dry fruit (almonds) and honey when it ages. Clear, bright, light yellow color. Its minerality is typical of the "La Montagne" soil.

Pairing: White meat: poultry, veal, pork tenderloin. Try it out with risotto and East Asian dishes (sushi, etc.). After a few years of age, it'll be a great match with sea fish, or goat cheese. A "go to" wine for aperitif too.

Serving temperature: 12 to 13°C

Aging potential: 2 to 8 years