



## Marsannay Vieilles vignes

RED



### *The appellation*

Village appellation. This name can be followed by the name of the climat. 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. Blend of various soils located in the town of Marsannay, 40 to 50 year-old vines on average (hence the Marsannay Vieilles Vignes name). However, these soils are among are youngest vineyards... Our vines are 60 years old on average.

### *Plot surface area*

3 hectares (1 hectare = 10,000 m<sup>2</sup> = 24 "ouvrées")

### *Yearly production*

600 bottles + sold in bulk to wine merchants

### *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 concrete tanks.

**Aging:** 14 months in 3-year-old barrels + in tank.

### *Tasting*

**Characteristics:** Intense color, subtle nose with red (sour cherries and strawberries) and black (blackcurrants and blueberries) fruit. Attack on the palate.

**Pairing:** Marsannay Reds make a natural match with red meats: Beef prime rib, steak with shallots... You can also pair it with river fish (pike, pike perch, stuffed carp).

**Serving temperature:** 15 to 17°C

**Aging potential:** 2 to 6 years