

## Marsannay Rosé

ROSÉ



### *The appellation*

Marsannay is the only communal appellation of Burgundy to produce wines in 3 colors: white, red and rosé. It was in the 1920s that it appeared, especially to allow producers to sell their wines. The success was such that it became a specialty of the town.

### *Grape variety*

100% Pinot noir

### *Plant density*

10 000 plants/hectares

### *Average production authorized*

50 hectoliters/hectare

### *Soil*

Limestone clay

### *Plot surface area*

0 hectare 50 ares (1 hectare = 10 000 m<sup>2</sup> = 24 ouvrées)

### *Yearly production*

2,000 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.

**Aging** : 10 months in stainless steel tanks on lees.

### *Tasting*

**Characteristics**: The Marsannay Rosé expresses fruity aromas. On the palate, it is fresh and greedy, characteristic of the terroir to the expression of Pinot Noir.

**Pairing** : The Marsannay Rosé will accompany a whole meal, summer grilled meats, salads, charcuterie, white meats, crab but also oriental and spicy cuisine. Try to combine it with a dessert.

**Serving temperature**: 11 to 12°C

**Aging potential** : best in its young years (1 to 2 years)