

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 m² = 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

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