



Marsannay Les Favières

RED



The appellation

Village appellation. It can be followed by the name of the climat, "Favières" 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

Clay and limestone in deep soil

Plot surface area

1 hectare 60 ares (1 hectare = 10,000 m² = 24 "ouvrées") located down the hill. 60-year-old vineyard.

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 concrete tanks for about 3 weeks.

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

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 ans