



Marsannay

Marsannay rosé



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Côte de Nuits* region (Côte-d'Or).

Producing communes: **Marsannay-la-Côte, Couchey, Chenôve.**

The name of the *appellation* may be followed by the name of the *Climat* looking forward to classifying the *Climats* in *Premier Cru*.

TASTING NOTES

Marsannay is the only *appellation Village* which produces wines from all three colours. Their typicity is that of the *Côte de Nuits*, and their style resemble that of their neighbouring *appellations* Fixin and Gevrey-Chambertin.

The Marsannay **reds** have intense coloration and a bouquet which smoothly blends red fruits (morello cherry, strawberry) and black (blackcurrant, blueberry). In the mouth, the attack is powerful and generous shading into a long and meaty finish.

The **whites** run through the entire gamut of citrus aromas and white flowers (hawthorn, acacia). The mouth is frequently full and rounded, introducing a fine and persistent minerality. Both reds and whites are delicious while still young but, given time, will more fully reflect the typicity of their *terroir*.

As for the Marsannay **rosés**, made by direct pressing, their tender fruitiness recalls vine-grown peaches and gooseberry and in the mouth they are characteristically full, fresh, and enticing.

SERVING SUGGESTIONS

The Marsannay **reds** are natural partners for red meats: beef blade or rib steak, or flank steak with shallots, ostrich steak... Feel free to marry them with fresh-water fish (pike, pikeperch, even stuffed carp) or chop suey and vegetable stir-fries, fine cured meats, game fowl, cheeses made from cow's milk...

An old vintage will add a touch of perfection to full-flavoured cheeses such as Époisses or Munster.

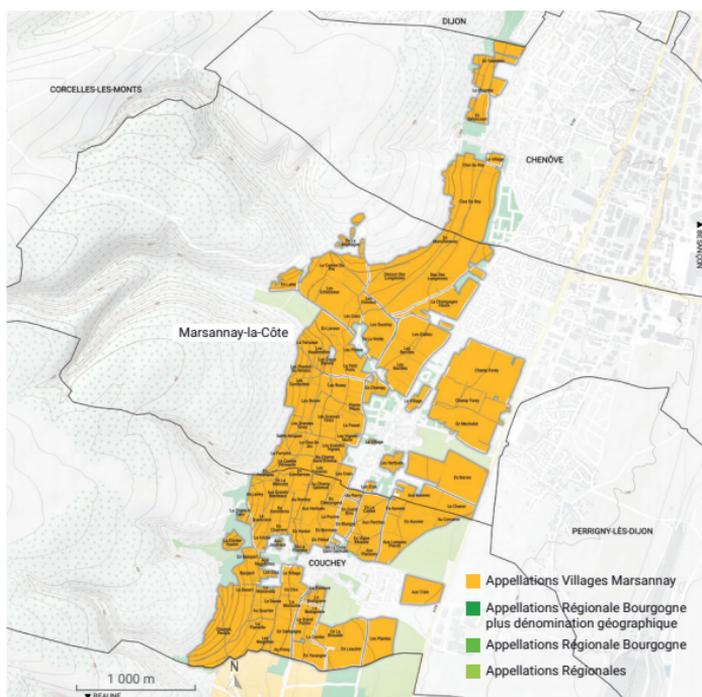
Serving temperature: 15 to 17 °C.

The Marsannay **rosés** can be served throughout the meal, with summer barbecues and mixed salads, fine cured meats, white meats, crab and red mullet... And not forgetting oriental, mediterranean, and other highly-spiced foods. Try one that has aged for a few years with a dessert – heavenly!

Serving temperature: 12°C.

With **white** Marsannay, white meat: poultry (fattened chicken, chicken with a mustard sauce such as *à la Gaston Gérard*...), veal, pork (a *filet mignon* with mustard sauce). Also try one with a risotto or with asian cuisine - sushi for example - which brings out the full fragrance of the *Chardonnay*. After some years' keeping, they can accompany classic or goat cheeses.

Serving temperature: 12 to 13°C.



LOCATION

Regarded as the “Golden Gate to the Côte de Nuits”, the *appellation* MARSANNAY covers the communes of Chenôve, Marsannay-la-Côte and Couchey. There is evidence of vineyards here, as is the case of the rest of the Côte, as early as the 7th century and the prestige of this vine-growing region is long-established. The Abbey of Bèze, the Bishop of Autun, the Dukes of Bourgogne, and many others have owned vines here and the wines found their way to the tables of Louis XIV and Louis XVI. As late as the 19th century, some *Climats* enjoyed a classification equivalent to today’s *Grands Crus*.

SOILS

The vines extend from North to South along the best parts of the hill-slope and the ground at its foot at heights of 255 to 390 metres above sea-level. Exposures range from due east to south. The soils, derived from mid-Jurassic strata, are very diverse in their composition.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds and rosés - Pinot Noir.

Whites - Chardonnay and Pinot Blanc.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: 207 ha

Whites: 46 ha

Rosés: 13 ha

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: 7,081 hl

Whites: 1,716 hl

Rosés: 708 hl

*In 2019 **5 years average, 2015-2019

PRINCIPAL CLIMATS

Champs Perdrix, Le Clos, Aux Genelières, Au Champ Salomon, Les Favières, Le Clos de Jeu, Les Grasses Têtes, Le Boivin, La Charme aux Prêtres, Les Échezots, Les Longeroies, Clos du Roy, Les Récilles, Les Vignes Marie, Saint-Jacques, Le Chapitre...

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