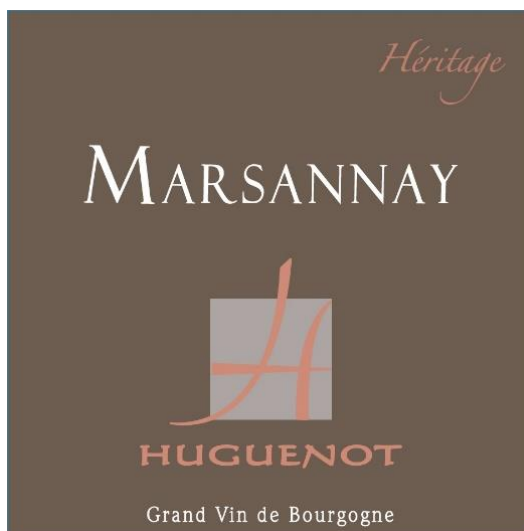


RED WINE

**MARSANNAY – Héritage**



<b>Category</b>	VILLAGE AOC
<b>Wine Region</b>	Côte de Nuits vineyard, on the Côte d'Or
<b>Place of production</b>	MARSANNAY Blend of several plots scattered from north to south of Marsannay : Longeroies, Champagne Haute, En la Verde, Champ Forey, Les Petits Puits, , En Champy, Les Creux Banots, Les Boivins, En la caillée, Aux Perches, En la Poulotte, Aux longues Pièces, La Morizotte.
<b>Varietal</b>	PINOT NOIR (100%)
<b>Harvest</b>	Manual – sorted in vineyard, then on a vibrating table with a blower.
<b>Ageing</b>	12-15 months in oak barrels. Variety of barrel origins and coopers with a medium toast and heart wood are used
<b>Terroir</b>	Mostly fossilised limestone, but some Ostréa marl and limestone gravel
<b>Vine age</b>	50 years and +
<b>Cultivation type</b>	<b>Certified Organic farming by Ecocert</b>
<b>Production</b>	20 000 bottles
<b>Serving temperature</b>	15 to 17°C
<b>Drinking/cellar-ageing</b>	from 3 to 8/10 years

**TASTING NOTES**

This wine is heralded by notes of redcurrant, red fruit such as sour cherry and strawberry with some sweet spices. It shows lovely precision and great respect for the fruit, making it vibrant, robust and well structured. The entry to the palate is powerful and generous, while the finish is lingering and unctuous.

**FOOD AND WINE PAIRING**

Red Marsannay naturally pair well with red meat such as roasted beef on the marrow, beef onglet with shallots, or ostrich steak. But don't hesitate to enjoy it with freshwater fish like pike, perch, or even stuffed carp, or with chop suey, good quality cured meats, bird game or cow's milk cheese. An older vintage will work fantastically with some Epoisses, Munster or any other matured cheese

*Domaine Huguenot – 21160 Marsannay-La-Côte – Burgundy – Côte d'Or - France*

