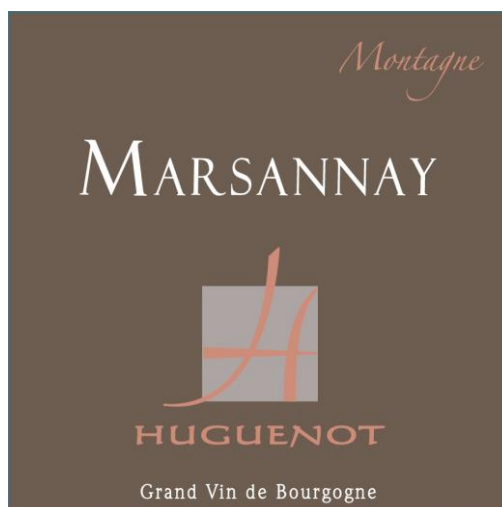


TECHNICAL SHEET

RED WINE

MARSANNAY – Montagne



Category	VILLAGE AOC
Wine Region	Côte de Nuits vineyard, on the Côte d'Or
Place of production	MARSANNAY
Lieu-dit (locality)	Montagne
Varietal	PINOT NOIR (100%)
Harvest	Manual – sorted in vineyard, then on a vibrating table with a blower.
Ageing	12 months in oak barrels 228 liters, + 6 months in inox tank. Variety of barrel origins and coopers with a medium toast and heart wood are used.
Terroir	White oolite limestone
Vine age	1st plot is 10 years old, and 2nd is 30 years old
Cultivation type	Certified Organic farming by Ecocert
Serving temperature	15 to 17°C
Drinking/cellar-ageing	from 3 to 10/12 years

TASTING NOTES

Notes of black cherries and blackberries which arrive gradually after aeration. The mouth is well coated. A round, expressive, blossoming and full wine, without rough edges. This Marsannay presents a gourmet profile, with a rich and ripe substance.

FOOD AND WINE PAIRING

Red Marsannays 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 Epoisse, Munster or any other matured cheese.

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

