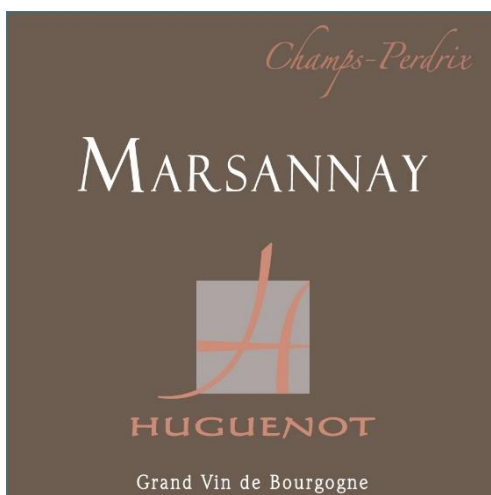


RED WINE

MARSANNAY – Champs-Perdrix



Category	VILLAGE AOC
Wine Region	Côte de Nuits vineyard, on the Côte d'Or
Place of production	MARSANNAY
Lieu-dit (locality)	Champs-Perdrix
Varietal	PINOT NOIR (100%)
Harvest	Manual – sorted in vineyard, then on a vibrating table with a blower.
Ageing	12-15 months in oak barrels. Variety of barrel origins and coopers with a medium toast and heart wood are used.
Terroir	Comblanchien limestone
Vine age	45 years
Cultivation type	<b>Certified Organic farming by Ecocert</b>
Production	12,000 bottles
Serving temperature	15 to 17°C
Drinking/cellar-ageing	from 3 to 10 years

**TERROIR / EXPOSURE**

Located at the very south of the Marsannay appellation, the Champs-Perdrix *climat* is extensive and offers a good variation of geology. The slope is cut into narrow strips by geological faults. The highest section of the *climat* is made up of white oolite and Prémieux limestone.

The Comblanchien and Dijon-Corton limestones form the structure of the steepest part of the slope. This is where the largest of our plots can be found.

Lastly, further to the east, the Prémieux limestone then the fossilised limestone offer a diversity of subsoil. The soil is shallow but full of light limestone pebbles.

**TASTING – FOOD AND WINE PAIRING**

This wine's beautiful colour sets the tone - a great *climat*, full of character and great aromatic finesse. The nose shows lovely complexity with floral, fruity and spicy notes. The body is quite robust over a texture with a close framework, offering a remarkably strong balance with hints of redcurrant, plum and black cherry stones. The finish reveals a subtle salinity.

Pair it with fine meats such as duck, veal and red meats – beef marrow, beef onglet with shallots and even freshwater fish like pike or perch, or with cheese.

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

