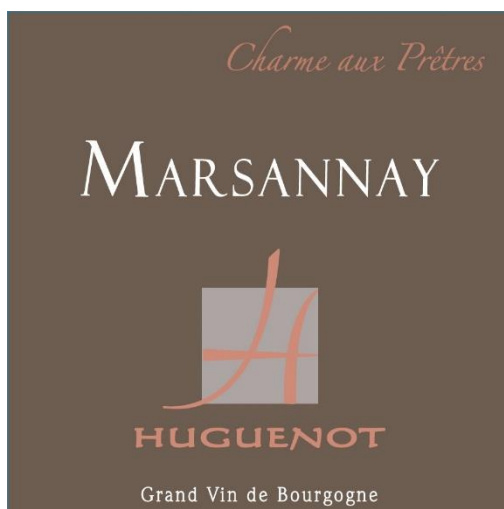


RED WINE

MARSANNAY - Charme aux Prêtres



Category	AOC VILLAGE
Wine Region	Vineyards of the Côte de Nuits, in Côte d'Or
Production Municipality	MARSANNAY
Locality	Charme aux Prêtres
Grape Variety	PINOT NOIR (100%)
Harvesting	Manual – Selective sorting in the vineyards, then on a vibrating and blowing table
Ageing	12-15 months in oak casks from differing origins and different coopers with a medium + toast in the heart of the wood.
Terroir	Essentially limestone from Comblanchien and some limestone with entroques
Age of vines	35 - 40 years old
Cultivation Type	Certified organic farming by Ecocert
Production	2,000 bottles
Service Temperature	15 to 17°C
Tasting – Cellar Ageing	From 3 to 10/12 years old

TERROIR / EXPOSITION

Average altitude of 280 to 320m; at the heart of the wine-growing hillside, to the West of the village;
Exposition: South/South-east

Mainly limestone sub-soil, limestone with entroques and limestone from Comblanchien
Locally we also find Marls with ostrea acuminata, that are present from the top to the bottom of the climat.

TASTING – FOOD AND WINE PAIRINGS

The coloring is a strong, intense ruby. The nose is complex expressing ripe black fruits, with a few spicy notes. On the palate, the fruit is expressive, and the wine reveals a beautiful density. It will accompany a baked white meat, a rump of veal, or roasted chicken.

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

