

#### THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The red wines are seductive, well-balanced, aromatic, fresh and direct. The tannins are elegant and approachable. The palate discloses aromas of juicy fruits as well as warm, sunny, spicy notes.



#### APPELLATION DESCRIPTION

"Marceniacum" (4th century) is most certainly derived from "Marcenus", the name of the owner of a Roman villa located in the area. This vineyards previously belonged to the monks of Bèze.

Exposition : South-East

Soil : Deep dry brown soils, marls, clay, pebbles, gravel

Grape Variety : Pinot Noir

#### *Characteristics of our plot*

Surface area : 1 ha 85 a 44 ca [4,58 Acres]

Years the vines were planted : 1956, 1958, 1960, 1977, 1987, 2002



#### WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 14 months in French oak barrels (20-30% new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature. The wines are aged in vats for 2 months at the end of the ageing process.



#### TASTING

With its intense ruby red hue, this Marsannay reveals aromas of red fruits and prune on the nose. The palate is fruity with direct tannins and excellent length on the finish.

Serve with : Deer terrine, breaded camembert

Serve at : 14°C to 16°C

Cellaring Potential : 4 to 6 years

