



THE VINTAGE

2021 is a rare vintage. The bud burst took place ten days earlier than anticipated on the 4 April. Then, during the nights of the 5, 6 and 7 April, temperatures fell well below as low as -8 °C. From May through until July the weather was cool and humid. Flowering took place mid-June. The harvests began on the 21 September and drew to a close on the 30 September. Our red wines are seductive, intensely fragrant and spicy (notes of white pepper and cinnamon). 2021 offers a classic Burgundian style with delicate tannins, excellent aromatic intensity and notes of juicy, zesty red berries and remarkable balance. This is an elegant and immensely pleasurable vintage.



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