



DOMAINE MARCHAND FRÈRES

AOP Chambolle-Musigny
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Morey-Saint-Denis, Domaine Marchand Frères is a family institution dating back seven generations. The story took a turn in 1983 with the acquisition of a winemaker's house in Gevrey-Chambertin, consolidating its presence on the best terroirs of the Côte de Nuits. Today, Denis Marchand manages the 8.5-hectare estate, producing prestigious appellations such as Chambolle-Musigny, Morey-Saint-Denis, and Gevrey-Chambertin. Viticulture is regenerative, favoring living soils for deep vine rooting. Fermentations are long, and aging takes place in oak barrels for 15 to 18 months. The estate's signature? Gentle vinification, respectful of the fruit, to obtain wines combining power and aromatic precision.

VARIETAL

Pinot Noir 100%

TERROIR

A clay-limestone terroir.

IN THE VINEYARD

The vines are ploughed.

HARVEST

Manual harvest.

WINEMAKING

Destemming and alcoholic fermentation in vats, followed by malolactic fermentation in barrels.

AGEING

Aged in barrels used one to three times.

SERVING

Serve at 14 to 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This wine expresses both intensity and finesse with elegant subtlety. Its bouquet combines violet and red berries. Its fleshy delicacy is balanced by a solid, enduring structure.

VISUAL APPEARANCE

Deep, vivid red

AT NOSE

Notes of violet and red berries

ON THE PALATE

Fleshy and refined with lasting structure

FOOD PAIRINGS

Perfect with pigeon, pork tenderloin, or rabbit.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.