Domaine Huguenot

AOP Bourgogne Côte d'Or, Red

DVP | DOMAINES ET VINS DE PROPRIÉTÉ

PRESENTATION

Located in the commune of Marsannay-La-Côte, in the Côte de Nuits, 5km south of Dijon, the domaine has grown over the generations. Vines have been handed down in this family since 1800, thanks to their ancestors. Today, Valérie and Philippe manage and develop the estate, cultivating 23 hectares of vines in the Marsannay, Fixin and Gevrey-Chambertin appellations. For over 40 years, the domaine has been a member of the Vignerons Indépendants de France confederation.

VARIETAL

Pinot Noir 100%

LOCATION

This wine comes from two plots located in the regional appellation area, within the commune of Marsannay. The soils are composed of alluvium, limestone scree, and Bresse marl.
Age of vines: 40 à 50 years old

TERROIR

Soils of alluvium, limestone scree, and Bresse marl.

IN THE VINEYARD

Soil and vine management are essential: moderate plowing is carried out at the end of winter to aerate the soil and stimulate microbial life. Compost tailored to each parcel is applied to naturally restart the plant's vegetative cycle.
All vineyard work—debudding, trellising, and leaf-thinning—is performed with care throughout the season, always aiming for optimal quality.
These precise and thorough practices help regulate yields and produce more concentrated grapes.

HARVEST

Grapes are harvested at their optimal stage of ripeness.

AB AGRICULTURE BIOLOGIQUE

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70

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

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WINEMAKING

Harvesting is done entirely by hand. Grapes are sorted first in the vineyard, then again in the winery by a team of 8 people across two sorting tables. Grapes are brought in 15-kg perforated crates to preserve the fruit as much as possible.

The first sorting table removes moisture, dried berries, and any small insects (ladybugs, earwigs, etc.). The second table allows for selecting only the finest bunches, and potentially setting aside those where whole bunches (stems included) will be retained for fermentation.

Depending on the vintage and cuvée, 20% to 50% of whole clusters are retained. Sorting is a crucial step in crafting great wines.

Grapes are then transferred into temperature-controlled vats using stainless steel bins for a cold maceration—perfect for Pinot Noir—lasting 7 to 10 days.

Vinification is traditional and natural. We work exclusively with the grape's native yeasts (indigenous yeasts). Alcoholic fermentation occurs naturally, and the must is left to infuse for 10 to 15 days, with 1 to 2 tastings per day.

Depending on what we observe, we carry out gentle punch-downs and pump-overs to ensure a soft and precise extraction. Each wine finds its own balance—we simply avoid letting temperatures rise too high during fermentation.

The marc is then gently pressed in our pneumatic press, and the wine is transferred by gravity to preserve its integrity.

AGEING

The wine is aged for 12 to 18 months depending on the vintage, in oak barrels sourced from the finest French forests (central France). New oak makes up 10% to 30% of the barrels depending on the appellation.

Red wines are aged in traditional 228-liter Burgundy barrels, sourced from different coopers and forests, using medium and deeper toasting to enhance the heart of the wood.

SERVING

Serving temperature: 16 to 18°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Bourgogne Côte d'Or red, harvested in the commune of Marsannay, displays a cherry-red color with deep ruby highlights.

The nose reveals aromas of cherry, blackcurrant, and blackberry, accented with hints of pomegranate and peony.

The palate is supple and delicate, with fine tannins and a juicy, fruit-forward core, leading to a fresh, light finish.

FOOD PAIRINGS

Its freshness and vibrant fruit make it a delightful match for aperitifs, paired with a mixed platter of charcuterie and cheeses, a gourmet salad, or a warm tartine of your choice.

Continue with grilled poultry, white meats, or roast beef served with seasonal vegetables.

Soft, mild cheeses will also enhance its charm.

To finish, try it with a fresh raspberry cheesecake.

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