



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MARCHAND FRÈRES

AOP Morey-Saint-Denis Premier Cru Les Faconnières
Red



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 harvesting.

WINEMAKING

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

AGEING

Aged in oak barrels.

SERVING

Serve at 14 to 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

Its most typical robe is a deep hue (carmine, intense garnet) with purplish highlights. The bouquet reveals a mix of black fruits (blueberry, blackberry) and stone fruits (cherry), with floral and spicy variations such as violet, wisteria, and licorice. A complete wine, aromatic, vibrant, and full of life.

VISUAL APPEARANCE

Deep and intense with purplish reflections

AT NOSE

Rich aromas of black and red fruits with floral and spicy nuances

ON THE PALATE

Aromatically expressive, lively, and balanced

FOOD PAIRINGS

A perfect match for quail, pigeon, game birds, or pork tenderloin.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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