



DOMAINE MARCHAND FRÈRES

AOP Morey-Saint-Denis
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 vat, followed by malolactic fermentation in barrels.

AGEING

Aged in barrels previously used one to three times.

SERVING

Serve at 14 to 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

The most common color is a deep and vibrant hue (carmine, intense garnet) with purple highlights. The bouquet offers a mix of black fruits (blueberry, blackberry) and stone fruits (cherry), with nuances of violet, wisteria, and licorice. A complete, aromatic wine lively and vibrant.

VISUAL APPEARANCE

Deep, vibrant red with purple undertones

AT NOSE

Aromas of black and red fruits, floral hints, and licorice

ON THE PALATE

Aromatic and lively, with a balanced structure and expressive finish

FOOD PAIRINGS

Perfectly matched with quail, pigeon, feathered game, or pork tenderloin.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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