

MARSANNAY, ROUGE, 2020

AOC Marsannay (Bourgogne)



THE VINTAGE

The red wines of the 2020 vintage stand out for their incredible colors, with beautiful sustained colors, a mark of great richness in anthocyanins. The ideal conditions of sunshine and the heat during maturation led to concentrated wines, with character, but without being heavy. Like the white wines, they have kept freshness and offer gourmet profiles on black fruits such as blackberry, blueberry, black cherry...

TERROIR

Considered as the "Golden Gate of the Côte de Nuits", the AOC Marsannay extends over the communes of Chenôve, Marsannay-la-Côte and Couchey. If the presence of vines is attested from the 7th century, as on the whole Côte d'Or, the prestige of the vineyard has been recognized for a very long time. From north to south, the vines extend over the best parts of the hillside and the foothills (between 255 and 390 meters above sea level), with exposures ranging from full east to south. All on soils of great diversity dating from the Middle Jurassic.

AGFING

12 to 18 months in French oak barrels of varying capacities, age and origins in order to smooth out the impact of the wood as well as possible and allow the nuances of the appellation to be accurately expressed. No racking during aging and re-massing for 2 to 3 months beforehand to clarify the wines as naturally as possible.

VARIETALS
Pinot Noir 100%





2020

MARSANNAY

Srand Vin de Bourgogne

→ DUFOULEUR FRÈRES →

