

MARSANNAY, ROUGE, 2021

AOC Marsannay (Bourgogne)

2021



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MARSANNAY
Srand Vin de Bourgogne

- DUFOULEUR FRÈRES-

PRESENTATION

Regarded as the "Golden Gate to the Côte de Nuits", the appellation MARSANNAY covers the communes of Chenôve, Marsannay-la-Côte and Couchey. There is evidence of vineyards here, as is the case of the rest of the Côte, as early as the 7th century and the prestige of this vine-growing region is long-established. As late as the 19th century, some Climats enjoyed a classification equivalent to today's Grands Crus.

THE VINTAGE

2021 will be remembered as a vintage where nature recalled its laws, with complicated and devastating agronomic conditions for the quantities harvested. Fortunately, the small yields favored maturity and the low alcohol levels a sensation of freshness not seen for several years. Delicate and very fragrant, digestible and delicious, with a beautiful burst of fruit, the reds will appeal to lovers of elegant and infused wines, defined by a very clear and precise reading of the terroirs.

TERROIR

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.

AGEING

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%

