



DOMAINE MARTINE ET PHILIPPE BERNARD

AOP Marsannay
Red

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Fixin, in the heart of the Côte de Nuits, Domaine Martine et Philippe Bernard, also known as Clos Saint-Louis, is a property passed down from generation to generation. Founded by Edmond Bernard, it was then developed by Maurice Bernard, former mayor of Dijon, and Charles Bernard, mayor of Fixin, before being taken over by Philippe Bernard in 1995. The latter, an oenologist by training and Chevalier du Tastevin since 2011, has skillfully combined modernity and tradition to reveal the subtlety of the Fixin terroir. The vineyard spans 20 hectares, mostly planted with Pinot Noir, with some parcels of Chardonnay and Aligoté. The vines, cultivated in reasoned struggle, benefit from meticulous work: 100% manual harvesting, long fermentations, and aging in oak barrels for 12 to 15 months. The estate's ambition is to produce structured yet elegant wines, faithful to the expression of the terroir. Its distinctive point? Vinification that respects the identity of each parcel, combined with subtle aging that enhances the minerality of Fixin wines.

VARIETAL

Pinot Noir 100%

LOCATION

This wine is produced from 2 hectares of vineyard parcels.
Age of vines: 35 years old

TERROIR

Limestone soils that contribute tension, minerality, and aromatic precision to the wine.

IN THE VINEYARD

Key vineyard practices include soil management, vine treatments, and canopy control—all designed to preserve grape quality and express the full character of the terroir.

HARVEST

All grapes are harvested entirely by hand, with rigorous sorting by the pickers to ensure only the finest fruit is selected.

WINEMAKING

After full destemming, fermentation lasts around three weeks, beginning with a cold pre-fermentation maceration and minimal punch-downs to preserve finesse and structure.

AGEING

Aged in oak barrels for 15 months, including 10% new oak. Malolactic fermentation is carried out in barrel to enhance roundness and complexity.

SERVING

Serving Temperature: 14–16°C

AGEING POTENTIAL

5 to 10 years

TASTING

With lively acidity, our Marsannay Rouge “Sampagny” maintains a firm structure and solid backbone, making it ideal for medium-term ageing. The bouquet leans toward black fruits, with subtle touches of red berries. A wine of depth and balance.

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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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FOOD PAIRINGS

Pairs beautifully with red meats such as rib of beef and braised lamb, as well as characterful cheeses like Époisses, Cîteaux, and the fruity depth of Comté.

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