



DOMAINE HUGUENOT

AOP Marsannay
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in the commune of Marsannay-La-Côte, in the Côte de Nuits, 5km south of Dijon, the domaine has grown over the generations. Vines have been handed down in this family since 1800, thanks to their ancestors. Today, Valérie and Philippe manage and develop the estate, cultivating 23 hectares of vines in the Marsannay, Fixin and Gevrey-Chambertin appellations. For over 40 years, the domaine has been a member of the Vignerons Indépendants de France confederation.

VARIETAL

Pinot Noir 100%

LOCATION

Located at the southernmost edge of the Marsannay appellation, the Champs-Perdrix climat is vast and geologically diverse. The hillside is cut into narrow strips by faults. The upper part is composed of white oolite and Prémieux limestone. The steepest slopes, where our largest parcel lies, are structured by Comblanchien and Dijon-Corton limestone. Further east, Prémieux and crinoidal limestones add to the subsoil's complexity. The soils are shallow and rich in light-colored limestone stones. Age of vines: 50 years old

TERROIR

Soil composed primarily of Comblanchien limestone.

IN THE VINEYARD

Soil and vine management is essential: moderate plowing is carried out at the end of winter to aerate the soil and stimulate microbial activity. Compost tailored to each parcel is added to naturally restart the plant's vegetative cycle. All tasks—debudding, trellising, and leaf-thinning—are carried out with precision throughout the growing season in a constant pursuit of quality. These detailed interventions help control yields and result in more concentrated grapes.

HARVEST

The grapes are harvested at their optimal ripeness.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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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WINEMAKING

Harvesting is done entirely by hand. Grapes are first sorted in the vineyard, then again at the winery by a team of 8 people across two sorting tables. Grapes arrive in 15-kg perforated crates to preserve the integrity of the fruit.

The first table removes moisture, dry berries, and small insects (ladybugs, earwigs, etc.). The second table ensures only the best bunches are selected, with some retained whole, depending on the vintage and cuvée. Between 20% and 50% of whole clusters may be used.

The sorted grapes are placed into temperature-controlled vats using stainless steel bins for a cold maceration, perfect for Pinot Noir, lasting 7 to 10 days.

Fermentation is traditional and natural, relying exclusively on the grape's indigenous yeasts.

Alcoholic fermentation occurs spontaneously and the must is infused for 10 to 15 days, during which we taste 1 to 2 times daily. Based on our impressions, we carry out gentle punch-downs and pump-overs to ensure soft, balanced extraction.

Temperature is carefully monitored throughout fermentation.

Afterward, the marc is gently pressed in our pneumatic press, and gravity-fed racking is used to transfer the wine, ensuring maximum respect for the fruit.

AGEING

The wine is aged for 12 to 18 months, depending on the vintage, in oak barrels sourced from the best French forests (Central France). Between 10% and 30% new oak is used depending on the appellation.

Red wines are matured in traditional 228-liter Burgundy barrels from a variety of coopers and forests, with medium to deep toasting to bring out the wood's character.

SERVING

Serving temperature: 16 to 18°C

AGEING POTENTIAL

3 to 5 years

TASTING

With its beautiful color, this prestigious climat sets the tone: a wine of character and aromatic finesse.

The complex nose offers a harmonious blend of floral, fruity, and spicy notes. The palate is well-structured, with dense, tightly woven texture and a remarkable balance.

Flavors of redcurrant, plum, and black cherry pit unfold, leading to a subtle, saline finish.

FOOD PAIRINGS

Ideal with delicate meats such as duck or veal, as well as red meats like bone marrow ribeye, hanger steak with shallots, or ostrich steak.

Also pairs wonderfully with freshwater fish (like pike or zander) and cheeses.

PRODUCTION VOLUME

12 000

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