



# DOMAINE HUGUENOT

AOP Marsannay  
White

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

Chardonnay 100%

## LOCATION

From north to south, the vines extend across the best parts of the hillside and foothills (between 255 and 390 meters in altitude), with exposures ranging from due east to due south.

The soils are remarkably diverse, dating from the Middle Jurassic period, and include: bedded scree, crinoidal limestone, marls with *Ostrea acuminata*, former beds of the Ouche river, and alluvial gravels.

Age of vines: 30 à 40 years old

## TERROIR

Soils composed of white oolitic limestone, marls with *Ostrea acuminata*, crinoidal limestone, and Prémieux 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 plot, is added to naturally restart the plant's vegetative cycle.

All vineyard work—debudding, trellising, and leaf-thinning—is carried out with precision throughout the growing season, always in pursuit of quality.

These detailed interventions help control yields and produce more concentrated grapes.

## HARVEST

Harvesting takes place at the optimal stage of ripeness.

## WINEMAKING

Harvesting is done entirely by hand. Grapes are sorted first in the vineyard, then again at the winery by a team of 8 people working on 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 any insects (ladybugs, earwigs, etc.). The second allows the team to select only the finest bunches.

## AGEING

After sorting, the grapes are gently pressed in a pneumatic press, which allows a slow and progressive juice extraction.

After static settling, the must is transferred into 500-liter oak barrels for fermentation.

The wines are then aged for 10 to 12 months in barrels from various forests and coopers, with medium to deep toasting to bring out the heart of the wood.

## SERVING

Serving temperature: 12 to 14°C

## AGEING POTENTIAL

3 to 5 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

With its golden hue and notes of stone fruits and citrus on the nose, this Marsannay Blanc showcases the full maturity of the grapes.

The palate is generous and round, leading into beautiful, long mineral lines.

It's a distinctive, harmonious wine that drinks beautifully in its youth, but with time, will fully reveal the typicity of its terroir.

## FOOD PAIRINGS

Pair it with white meats such as poultry (poularde, or chicken in Gaston Gérard sauce), veal, or pork (like mustard-crusted pork tenderloin), risottos, seafood like scallops, and even foie gras.

With some bottle ageing, it also pairs wonderfully with goat cheeses.

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