



# DOMAINE HUGUENOT

AOP Marsannay  
Red

**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located in the municipality of Marsannay-La-Côte, in the Côte de Nuits, 5km south of Dijon, the estate has expanded over the generations. The vineyard has been passed down in our family since 1800 thanks to our ancestors. Today, Valérie and Philippe ensure the management and development of the estate, cultivating 23 hectares of vineyards in the Marsannay, Fixin, and Gevrey-Chambertin appellations. For over 40 years, we have been members of the Independent Winegrowers Confederation of France.

## VARIETAL

Pinot Noir 100%

## LOCATION

'Heritage is a cuvée name, it is a wine from several plots scattered in different locations of the Marsannay appellation. Thus, Marsannay Heritage is a representative cuvée of the Marsannay Rouge appellation.'

Age of vines: 50 years old

## TERROIR

Majority of Limestone with ooids, but also Marl with Oysters and limestone breccia.

## IN THE VINEYARD

The work of the soil and the vine is essential: this soil work begins with moderate plowing at the end of winter, which aerates the land and thus stimulates the microbial life of the soil. An appropriate compost is applied to each plot to naturally restart the plant's vegetative cycle. All vineyard work - bud removal, trellising, and leaf thinning - is carried out precisely throughout the growing season and aims for constant quality improvement. All these meticulous interventions allow us to regulate production and control yields to produce more concentrated grapes.

## HARVEST

The harvest is carried out at the optimum moment of grape maturity.

## WINEMAKING

The harvest is entirely done by hand. The grapes are first sorted in the vineyard, then in the winery by a team of 8 people on 2 sorting tables, where they arrive in perforated crates of 15 kg to respect the fruit as much as possible. The first sorting table allows to remove moisture, dry berries, and small insects that may be present in the clusters (ladybugs, earwigs, etc...) The second table allows the sorters to select the best clusters, and possibly set aside those that will allow us to keep the stems for the fermentations. Depending on the vintages, and depending on the cuvées, a percentage of 20 to 50% of whole bunches is kept

## AGEING

The wine is aged for 12 to 18 months depending on the vintage, in oak barrels from the finest French forests (central France), with a proportion of new barrels ranging from 10 to 30% depending on the appellations. Red wines are aged in traditional Burgundian barrels of 228 liters. Barrels come from various sources and different coopers with medium to medium-plus toasting levels.

## SERVING

16 to 18°C



**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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## AGEING POTENTIAL

3 to 5 years

## TASTING

Notes of red and black fruits with some slightly sweet spicy notes introduce this wine. A beautiful precision and great respect for the fruit make it quite vibrant, vigorous, and well-built. The powerful and generous mouthfeel harmonizes on a rich and long finish.

## FOOD PAIRINGS

The red Marsannay wines naturally pair well with red meats: rib steak with marrow, hanger steak with shallots, ostrich steak... Also, don't hesitate to pair them with river fish (pike, zander, or even a stuffed carp), chop suey, sautéed vegetables, quality deli meats, game birds, cow's milk cheeses... An old vintage will delight an Époisses, a Munster, or any other aged cheese.

## PRODUCTION VOLUME

25,000

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