Domaine Huguenot

AOP Bourgogne Côte d'Or, White

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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
This wine comes from the "Es Barres" plot, located in the regional appellation area within the commune of Marsannay. The soils here consist of alluvium and limestone.
Age of vines: 30 à 40 years old

TERROIR
Soils composed of alluvium, limestone scree, and white oolitic limestone.

IN THE VINEYARD
Soil and vine work are essential: moderate plowing begins at the end of winter to aerate the soil and stimulate microbial life. Compost, tailored to each plot, is applied to naturally restart the plant's vegetative cycle.
All vineyard tasks—debudding, trellising, and leaf-thinning—are performed with precision throughout the season, always in pursuit of optimal quality.
These meticulous practices help regulate yields and concentrate the grapes to enhance flavor and dept

HARVEST
Grapes are harvested at the peak of their maturity.

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 across two sorting tables. They arrive in 15-kg perforated crates to best preserve the integrity of the fruit.
The first sorting table removes excess moisture, dried berries, and small insects (ladybugs, earwigs, etc.). The second allows the team to select only the finest clusters.

AGEING
Once sorted, the grapes are placed into a pneumatic press, which allows for a slow and gentle juice extraction. After static settling, the must is transferred into 500-liter oak barrels.
Fermentation begins naturally, and the wines are then aged in these barrels for 10 to 12 months.
Barrels are sourced from different coopers and forests, with medium and deeper toasting to enhance 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
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TEL. 03 80 61 53 70

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TASTING

This “Bourgogne Côte d’Or” white, harvested in Marsannay, reveals a pale golden yellow color. The nose offers notes of lemon, almond, acacia, and hawthorn blossoms.
On the palate, it presents a well-rounded fruity texture that becomes more saline and citrusy on the finish, with subtle hints of licorice and brioche.

FOOD PAIRINGS

Its balance between roundness and freshness makes it a perfect match for aperitifs with tapas, goose rillettes on toast, poultry terrine, or salmon with lemon cream. It also pairs well with delicate fish in sauce, garlic butter snails, parmesan-crusted chicken, and soft, creamy cheeses with a bloomy rind.

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