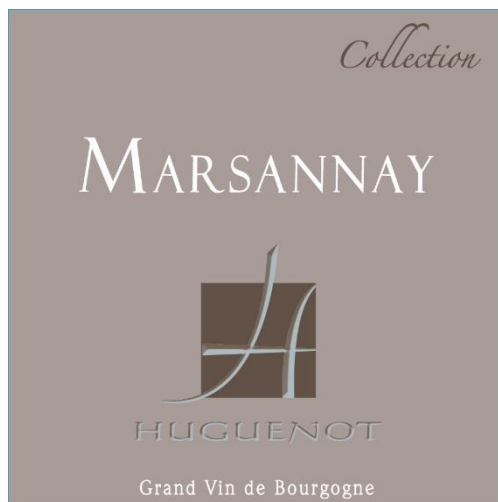


WHITE WINE

**MARSANNAY - Collection**



<b>Category</b>	AOC VILLAGE
<b>Wine Region</b>	Vineyards of the Côte de Nuits, in Côte d'Or
<b>Production Municipality</b>	MARSANNAY – Blend of several plots : En Grand Bois, Le Parterre, Au Champ Salomon
<b>Grape Variety</b>	CHARDONNAY (100%)
<b>Harvesting</b>	Manual – Selective sorting in the vineyards, then on a vibrating table
<b>Ageing</b>	12 months in 500-liter oak barrels
<b>Terroir</b>	Limestone with white oolites, marls with <i>Ostrea acuminata</i> , Limestone with entroques, and Limestone from Prémieux
<b>Age of the vines</b>	30 to 40 years old
<b>Cultivation Type</b>	<b>Certified organic farming by Ecocert</b>
<b>Serving Temperature</b>	12 to 13°C
<b>Tasting – Cellar Ageing</b>	Between 4 and 8/10 years

**TERROIR / EXPOSITION**

From the North to the South, the vines cover the best parts of the hillside and the foothills (between 255 and 390 meters in altitude), with exposures ranging from full East to South. All the soils are well diversified dating from the Jurassic period: layered grèze, limestone with entroques, marls with *Ostrea Acuminata*, riverbed of the Ouche or alluvial gravel...

**TASTING – FOOD AND WINE PAIRINGS**

A golden color with a bouquet of citrus and yellow fruits, this white Marsannay expresses all the maturity of the grapes. The ample and round palate brings a nice minerality and length. It is a typical and harmonious wine that can be deliciously enjoyed in its youth but will also reveal more of the terroir with time.

Match it with white meats: poultry (chicken, Gaston Gérard chicken), veal, pork (filet mignon with a mustard sauce, risotto, seafood, scallops, and even with foie gras. Years in the cellar will make it possible to pair with goat cheese.

*Domaine Huguenot – 21160 Marsannay-La-Côte – Bourgogne – Côte d’Or - France*

