



DOMAINE HUGUENOT

Grands Vins de Bourgogne



MARSANNAY

Cuvée Collection



Grape Variety : Chardonnay

Parcels : "Collection" is the name of a cuvée given to a blend of several vineyard plots : En Grand Bois, Le Parterre Au Champ Salomon, Champagne Haute, and En la Poulotte.

Vine Age : 30 to 40 years

Ageing Potential : 4 to 8 years

Vinification : Hand-harvested grapes – selective sorting

Ageing : 12 months in 500 liter oak barrels

Terroir & Exposure : 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 Notes : 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.

Food & Wine Pairings : 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.