DOMAINE HUGUENOT

Grands Vins de Bourgogne

MARSANNAY

Aux Genelières

Grape Variety : Chardonnay

Parcel : Aux Genelières

Vine Age : 10 years

Ageing Potential : 3 to 8/10 years

Vinification : Hand-harvested grapes – selective sorting

Ageing : 12 months in 500 liter oak barrels

Terroir & Exposure : Located midway up the hillside, northwest of Couchey's Village. The Aux Genelières terroir stretch over a narrow strip, ranging from 310 to 350 meters in altitude, with a east exposure. Crossed by several faults, the subsoil of Genelières is composed of Prémeaux limestone and Entroques limestone.

Tasting Notes : It's a typical white wine from Burgundy, with a brightly color and copper light. The bouquet is harmonious, with a wide range of scents : white flowers, yellow fruits, and subtle hints of oak barrel. The palate is ample and generous. The finish is fresh and floral.

Food & Wine Pairings : The palate is broad and generous, with a long, silky texture, saline finish. You can taste it with simply grilled fish, chicken, or goat cheeses.

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