



# DOMAINE HUGUENOT

Grands Vins de Bourgogne



## MARSANNAY

*Cuvée Héritage*



Grape Variety : Pinot Noir

Parcels : Blend of several plots : Champagne Haute, En la Verde, Champ Forey, Les Petits Puits, En Champy, Les Creux Banots, En la caillée, Aux Perches, La Morizotte, En Varangée, En Leautier.

Vine Age : 50 + years

Ageing Potential : 4 to 8/10 years

Vinification : Hand-harvested grapes – selective sorting  
30% whole cluster, 70% destemmed (Varies depending on the vintage)

Ageing : 12 months in oak barrels + 4 to 6 months in stainless steel vats

Terroir & Exposure : Blend of several plots, mostly fossilised limestone, but some Ostréa marl and limestone gravel.

Tasting Notes : This wine is heralded by notes of redcurrant, red fruit such as sour cherry and strawberry with some sweet spices. It shows lovely precision and great respect for the fruit, making it vibrant, robust and well structured. The entry to the palate is powerful and generous, while the finish is lingering and unctuous.

Food & Wine Pairings : Red Marsannay naturally pair well with red meat such as roasted beef on the marrow, beef onglet with shallots, or ostrich steak. But don't hesitate to enjoy it with freshwater fish like pike, perch, or even stuffed carp, or with chop suey, good quality cured meats, bird game or cow's milk cheese. An older vintage will work fantastically with some Epoisses, Munster or any other matured cheese