



DOMAINE HUGUENOT

Grands Vins de Bourgogne



MARSANNAY

Montagne



Grape Variety : Pinot Noir

Parcel : En La Montagne

Vine Age : 1st plot is 10 years old, and 2nd is 30 years old.

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 : White oolite limestone

Tasting Notes : Notes of black cherries and blackberries which arrive gradually after aeration. The mouth is well coated. A round, expressive, blossoming and full wine, without rough edges. This Marsannay presents a gourmet profile, with a rich and ripe substance.

Food & Wine Pairings : Red Marsannays naturally pair well with red meat such as roasted beef on the marrow, beef onglet with shallots, or ostrich steak. But you can also 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 Epoisse, Munster or any other matured cheese.