



DOMAINE HUGUENOT

Grands Vins de Bourgogne



MARSANNAY

Champs-Perdrix



Grape Variety : Pinot Noir

Parcel : Champs-Perdrix

Vine Age : 45 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 : Located at the very south of the Marsannay appellation, the Champs-Perdrix climat is extensive and offers a good variation of geology. The slope is cut into narrow strips by geological faults. The highest section of the climat is made up of white oolite and Prémieux limestone. The Comblanchien and Dijon-Corton limestones form the structure of the steepest part of the slope. This is where the largest of our plots can be found. Lastly, further to the east, the Prémieux limestone then the fossilised limestone offer a diversity of subsoil. The soil is shallow but full of light limestone pebbles.

Tasting Notes : This wine's beautiful colour sets the tone, a great climat, full of character and great aromatic finesse. The nose shows lovely complexity with floral, fruity and spicy notes. The body is quite robust over a texture with a close framework, offering a remarkably strong balance with hints of redcurrant, plum and black cherry stones. The finish reveals a subtle salinity.

Food & Wine Pairings : Pair it with fine meats such as duck, veal and red meats – beef marrow, beef onglet with shallots and even freshwater fish like pike or perch, or with cheese.