



DOMAINE HUGUENOT

Grands Vins de Bourgogne



MARSANNAY

Charme Aux Prêtres



Grape Variety : Pinot Noir

Parcel : Charme Aux Prêtres

Vine Age : 50 - 60 years

Ageing Potential : 3 to 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 : Average altitude of 280 to 320m at the heart of the wine-growing hillside, to the West of the village. Exposition South/South-east. Essentially limestone from Comblanchien and some limestone with entroques. Locally we also find Marls with ostrea acuminata, that are present from the top to the bottom of the climat.

Tasting Notes : The coloring is a strong, intense ruby. The nose is complex expressing ripe black fruits, with a few spicy notes. On the palate, the fruit is expressive, and the wine reveals a beautiful density.

Food & Wine Pairings : It will accompany a baked white meat, a rump of veal, or roasted chicken.