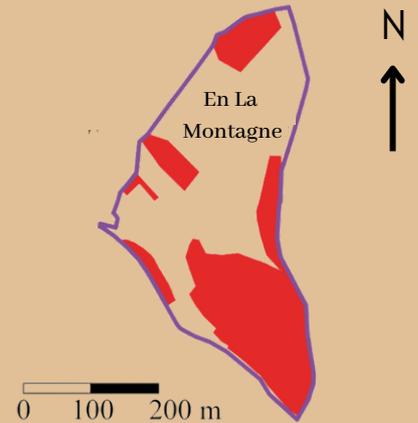


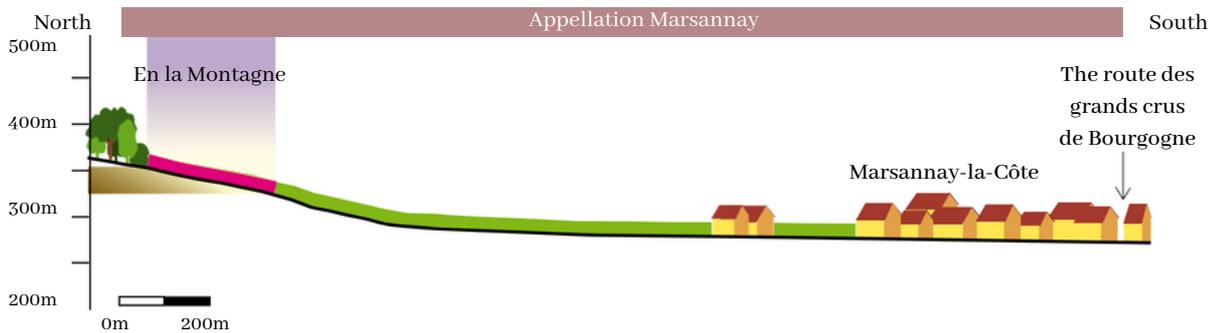


📍 **Commune**
Marsannay-la-Côte

📏 **Acreage**
4ha 73a 77ca

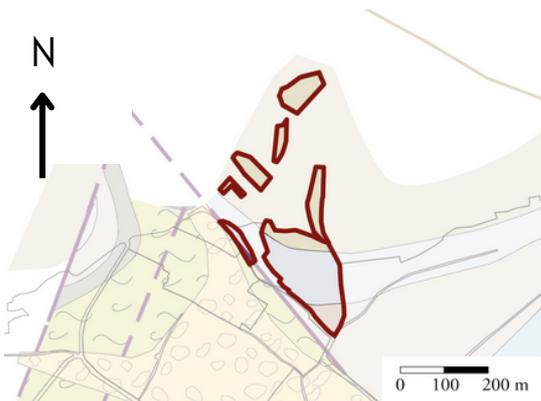


Landscape



Covering the hillside in Marsannay-la-Côte, Les Longeroies ranges in altitude from 958 to 1161 feet (292 to 354 metres), with an average of 1001 feet (315 m). There is no slope at the foot of the hill and a steep slope (12%) at the top, with an average of 5%. Exposure is South.

Soil and subsoil



The Mountain rests on an exclusively limestone substratum. The **Prémeaux limestone**, the **White Oolite** and especially the **Comblanchien limestone** in the upper part provide abundant clear stones and very thin soils.

Background

En La Montagne clearly refers to its geographical position, at the top of the hill. "En" implies that one entered a closed place (in), perhaps a plot of land surrounded by a wall.

Wines

White wines



This very calcareous terroir produces white wines that are always very tense, clear and shining, with delicate green highlights. The beautiful olfactory complexity of the wine is a blend of flowers and stone fruits. Centred more on texture than on body, there is an upward spiral sensation on the palate, with a very saline finish. This wine is excellent as an aperitif, but can also pair brilliantly with seafood, or with noble fish, simply grilled.

Serving temperature: 12 °C

Red Wines



Combined with a beautiful exposure, the grapes avoid the risk of rot and are transformed into a well-balanced wine that is always harmonious. The limestone substratum gives the wine its beautiful liveliness, with a coherent structure combined with a silky texture. The bright ruby of this wine shines with regal clarity. The sprightly aromas of red fruits mellow harmoniously with time. The delicate touch of white pepper in retro-olfaction underlines its elegant minerality.

Veal recipes will pair best with this wine.

Serving temperature: 15 - 17 °C

