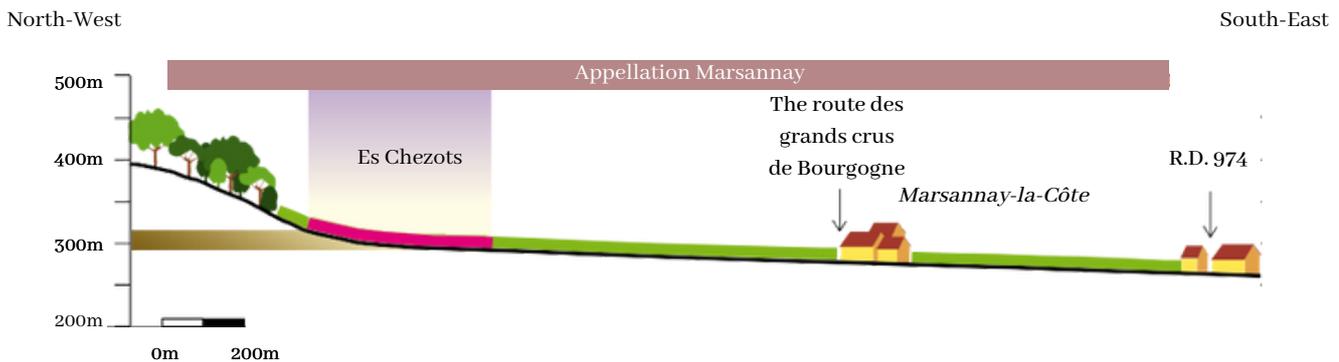


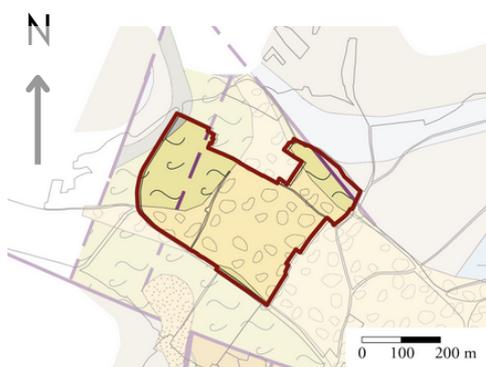


Landscape



Located in the west of the vineyard, at the outlet of two large valleys northwest of the village of Marsannay-La-Côte, Es Chezots extends from 954 to 1050 feet (291 to 320 meters) in altitude average 281 feet (299 m). The slope is gentle at the bottom (1%) to steep at the top (10%), with an average value of 3%. The *climat* is exposed to the South, South-East.

Soil and subsoil



Two geological units coexist in Es Chezots.

The western part, with a steep slope, has a subsoil made up of marl with *Ostrea acuminata*, rich in limestone slabs formed by the accumulation of very small oyster shells.

The half with a lower slope in the East is located on the pebbles mixed with clays of the alluvial fan which has largely spread at the outlet of the coombs located in the North-West of the village of Marsannay-La-Côte. This material which combines very draining capacities and clay which guarantees a storage of moisture is an excellent substratum for the vine cultivation.

Background

The name Es Chezots is derived from "casa", a Latin name that was substituted for "domus" to designate the house. Es Chezots therefore corresponds to ancient housing structures (cf. barracks). The use of the article "les" in the name of the place translates into the establishment of the current name after the year 1000. Danguy and Aubertin (1892) mention the place called "les Chezeaux" in two words, as in the current vineyard parcels of Morey-Saint-Denis. The so-called "Napoleonic" land register mentions Es Chezots. It is this last writing that will be claimed.

Wines

White Wine



The Chardonnay is at its best to make wines that are stunning, pure and sapid. Their delicate texture unfolds with a long saline, fruity and mineral finish.

It can be served as an aperitif or with seafood. We will dare goat's cheese and why not sheep's cheese!

Serving temperature : 12 °C

Red Wine



The light, limpid and brilliant robe announces a wine with obvious delicacy. The attack on the palate is remarkable for the suppleness of the tannins that develop a patina with age. It has a strong personality, combining a silky texture with an alert viscosity, generating an exquisite salivation in the mouth that accompanies a remarkable aromatic persistence.

Its great freshness on the finish calls for pheasants, guinea fowl or pigeons and why not an Asian cuisine.

Serving temperature : 15 to 17 °C

