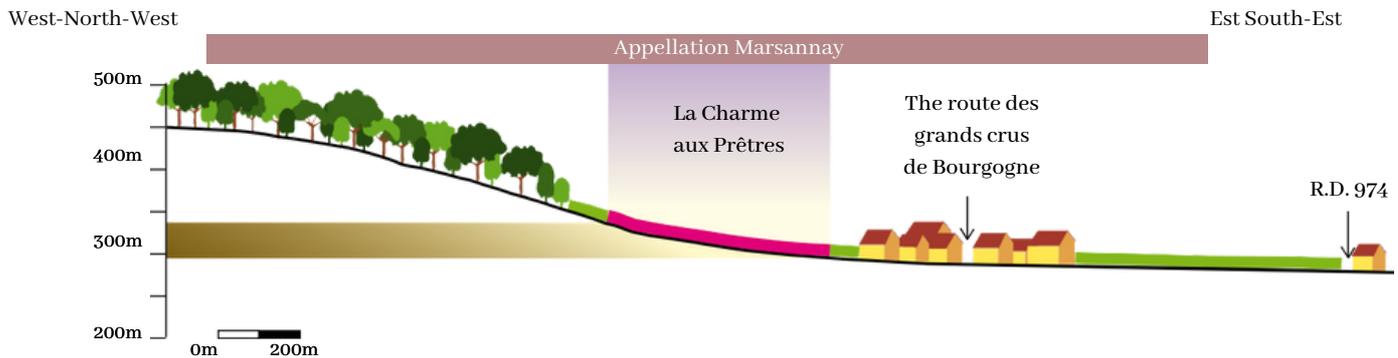


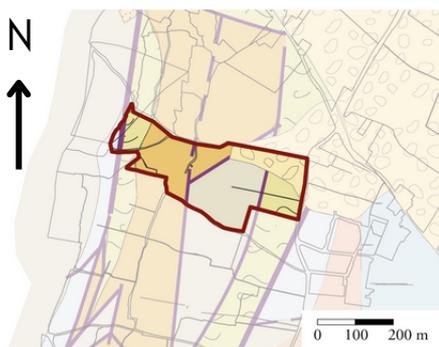


Landscape



Located at the heart of the wine-producing hillside, to the west of the village of Marsannay-La-Côte, the "*climat*" extends from 918 to 1050 feet (280 to 320 metres) in altitude average value 961 feet (293 m). The slope is very low downslope (1%) to significant at the top of the "*climat*" (9%) (average value 4%). The "*climat*" is exposed to the South South-East.

Soil and subsoil



The subsoil of La Charme aux Prêtres is mainly up of limestone. The **Crinoidal Limestone** dominates, but with various positions on the slope, hence a greater thickness of soil at the bottom than at the top of the hillside. The center of the area is characterized by the presence of **Comblanchien Limestone**. **Marls with *Ostrea acuminata*** are present at the top and bottom of the *climat*, with **alluvial fan** deposits in the northeast.

Background

«La Charme aux Prêtres» is a name of «lieu-dit» that has disappeared from the present day cadastral survey, but it is mentioned in a deed executed and authenticated by a notary, dated 1846. This name of «lieu-dit» is declared by the winegrowers. The religious connotation of the name is clear. The word «Prêtre» (priest) is the noble form for «curé» (familiar word for priest), which marks a certain respect for them. It is not possible to know if the priests are those of St Urban monastery, which established at Marsannay-La-Côte, or to other monk orders owing lands here.

The use of the article «le» (the) in the name of the « lieu-dit » indicates a use after year 1000 A. D.

Wines

White Wine



The Chardonnay finds here the right place for wines with a beautiful golden color, that are very aromatic. There is good body on the palate, with pleasant viscosity, elegant vivacity, producing a radiant balance, harmonious aromatic persistence, and a sapid, mouth-watering finish.

Many food-wine pairings will work well, not only fish but also white meats.

Serving temperature: 12 °C

Red Wine



Its lordly status is clear from the deep, shining ruby color of this wine. The complex aromas, range from red and black fruits to spices, with some floral notes. Facing east, this prestigious plot produces wines of great breadth, with liveliness underlying the velvety texture, for a racy finish, and radiant aromatic persistence. The bouquet is already present when the wine is young, with the promise of ageing well.

White meats, rack of lamb, cuts of veal, or roast poultry will pair perfectly.

Serving temperature: 15–17 °C

