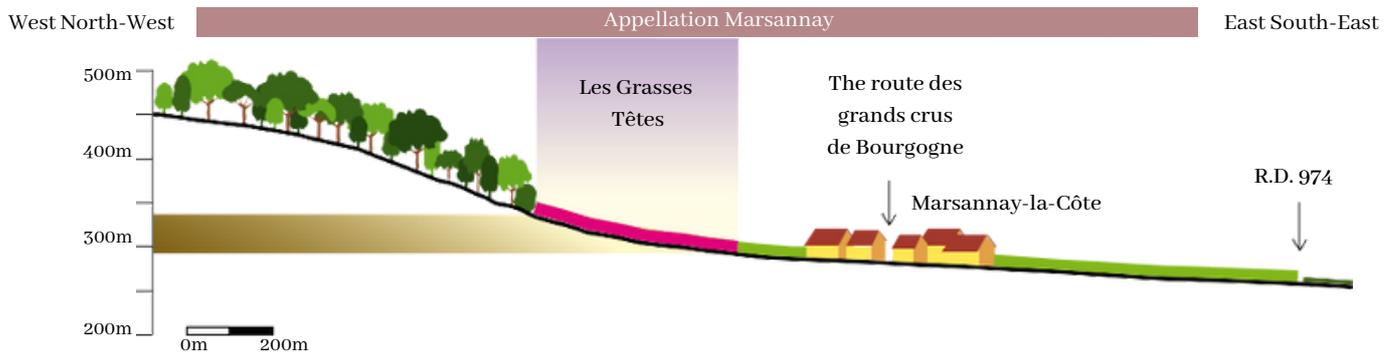


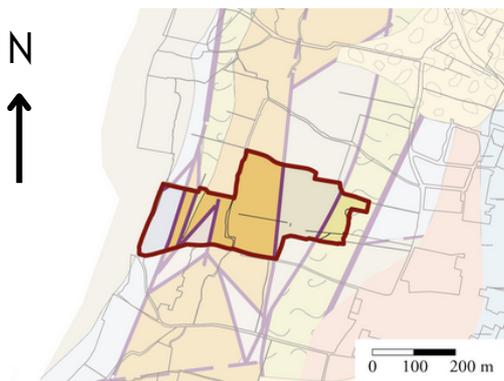


## Landscape



Located at the upper part of the wine-producing hillside, to the west of the village of Marsannay-La-Côte, the *climat* extends from 935 to 1079 (285 to 329 metres) in altitude average value 981 feet (299 m). The slope is low to high, from 2 to 11% (average value 5%). This name-place is exposed to the East

## Soil and subsoil



The subsoil of « Les Grasses Têtes » is rich in limestone.

The upper part, to the West, with many faults, is mainly lying over **Crinoidal Limestone**, with a thin stripe of **White Oolite** at the top a punch of **Prémeaux Limestone**, and very stony soils. The **Comblanchien Limestone** is present to the East, in the lowest part of the « lieu-dit » where the soils are a little thicker. The Marls with **Ostrea acuminata** constitute the subsoil of the lower part and form a very thin stripe at the top.

# Background

The origin of the name «Les Grasses Têtes» is not clear. It could refer either to rich earths («grasses, i.e. fat»), or to rock heads close to the surface, enhancing the presence of limestone. The use of the article «les» (the) in the name of the «lieu-dit» indicates a use after year 1000 A.D.

## Wines

### White Wine



This magnificent and very calcareous «terroir» provides a good home for Chardonnay, producing white wines where the soil is more clayey, producing white wines with a haughty character, airy and ample at the same time. The color is very intense, pale gold with soft green highlights. There are floral notes on the nose, violet in particular, associated with noble spices, and white pepper heralding great, racy minerality. Well-bodied, magnified by alert vivacity, and harmoniously structured texture, for a great white wine of excellent quality.

Lobster will pair well, as will line-caught bass, or other fish with delicate flesh.

Serving temperature: 12 °C

### Red Wine



The cherry-red ruby of this wine shimmers with subtle hints of color. There is great intensity, and fruity aromas on the nose, with great maturity. The attack is frank, the tannins are somewhat firm at first, but mellow harmoniously over time, generating remarkable viscosity, with mouth-watering splendour. The vivacity, discreet but tonic, is associated with great structure. The finish is very sapid, and delicately mineral.

A very fine wine that pairs well with stews of venison or wild boar, and even Kobe beef.

Serving temperature: 15 - 17 °C

