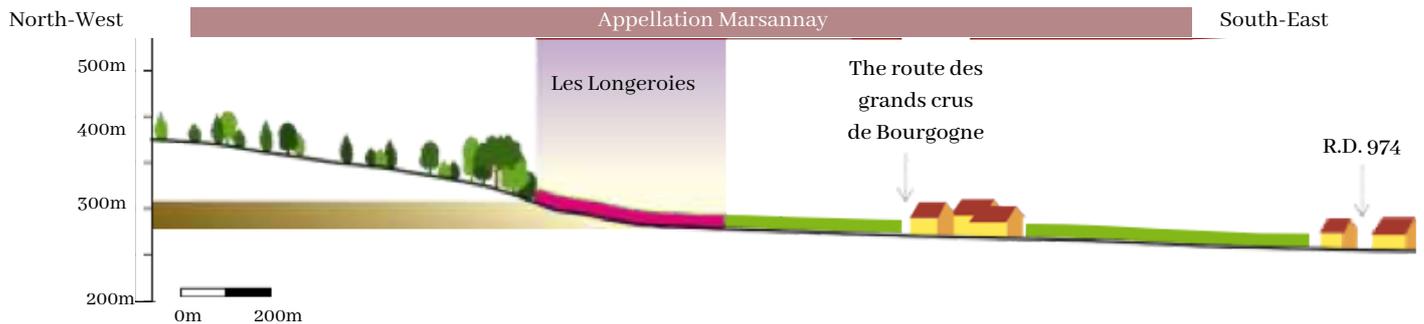


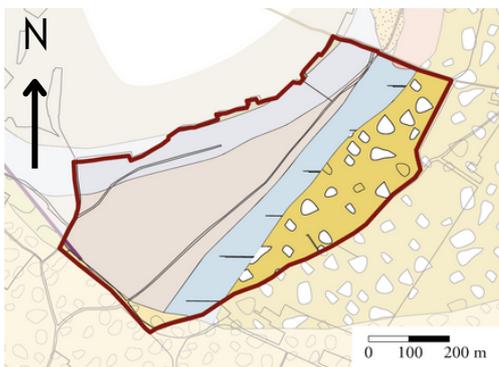


## Landscape



Covering the hillside between Chenôve and Marsannay-La-Côte, Les Longeroies ranges in altitude from 886 to 1171 feet (270 to 357 metres), with an average of 1001 feet (305 m). The slope is weak at the foot of the hill with a steep slope (11 %) at the top, and an average of 5 %. Exposure is south and south-east.

## Soil and subsoil



Les Longeroies offers three distinct geological units.

In the west, the highest part of the " climat " is made up of limestone with the White Oolite, then the Calcaire de Prémieux which provides abundant light-coloured stones and a very thin soil. In the middle part, the soil is more clayey and less rich in stones corresponding to the presence of marl in the subsoil. The lower part of the area is characterized in the East by rolled pebbles mixed with silts and clays, abandoned by the Ouche when the river took this course, offering a draining ground very favorable to the vine cultivation.

# Background

The "climat" owes its name to cultivated land. The term Longeroies comes from «longe», an ancient form of the adjective "long", and "rica", a Celtic word meaning a kind of row, the trace left by the plough, a hollow between a set of six or eight furrows. The "Longeroies" are therefore easily cultivated lands, where the plough leaves a long furrow. The use of the article «le» (the) in the place-name indicates that the name was adopted after 1000 AD.

The discovery of Gallo-Roman tiles here provides evidence of constructions from that period.

In 1855, Jules Lavalley mentioned Les Dessus des Longeroies» (the upper part of the Longeroies) as being used to grow fine plants (Pinot Noir).

## Wines

### White Wine



This very complex terroir, has given birth to a white wine of quality, clear and shining, a beautiful pale yellow in color, with a delicate hint of green. The palate is perfectly balanced, combining vibrant liveliness with great structure and elegant texture. The finish is long, evoking white flowers, tropical fruits, and delicate spices, with lingering aromatic persistence. A wine that is unashamedly great, pairing well with high quality fish, veal, or poultry.

Serving temperature: 12 °C

### Red Wine



Reaching optimal ripeness, the robe evokes blackberries and blueberries, associated with spicy notes. The attack is dynamic, ample, and full-bodied, opening up into great structure and a silky texture, together with liveliness and good viscosity. It is a mouth-watering wine with lengthy persistence, combining minerality and sapidity. The elegant touch of white pepper in retro-olfaction, combining admirably well with the hint of liquorice, confirms its status as a great wine. A wine for gastronomy, pairing well with a myriad of possibilities.

Serving temperature: 15 -17 °C

