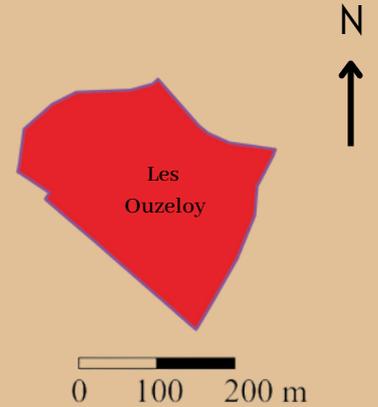




📍 **Commune**
Marsannay-la-Côte

📏 **Acreage**
5ha 28a 17ca

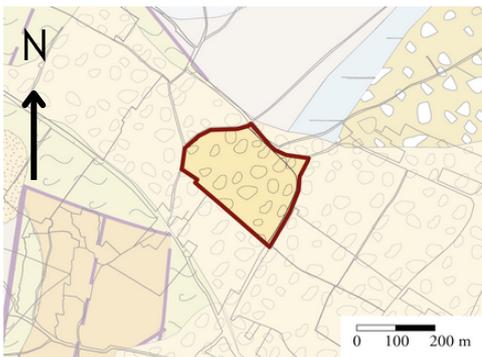


Landscape



Located downslope, at the outlet of major dry valleys (combes), to the west of the village of Marsannay-La-Côte, the *climat* extends from 919 to 958 feet (280 to 292 metres) in altitude average value 285 m (935 feet). The slope is very low, from 1 to 3% (average value 1%). The *climat* is exposed o the South-East.

Soil and subsoil



The Ouzeloy are spread out on the pebbles mixed with clays of the alluvial fan which has spread widely at the outlet of the valleys to the North-West of the village of Marsannay-La-Côte. This material is an excellent substratum for the vine cultivation.

Background

The name of the «lieu-dit» refers to a wet area, which is rather rare in vine-producing areas. The name «Les Ouzeloy» indicates a place planted with osiers. Its location at the outlet of a main dry valley (combe) can let to think that water could stay preferentially in shallier hollow areas inside the gravels of the alluvial fan. The use of the article «le» (the) in the name of the «lieu-dit» indicates a use after year 1000 A.D..

Wines

Red Wine



Great ageing potential for this intensely luminous wine. This wine harmoniously combines body and freshness, with a satiny texture. The attack on the palate is ample and supple, with a background of very ripe tannins. Great length combined with aromatic persistence on red fruits and spices produce a very airy, digestible, sapid wine.

It pairs particularly well with red meats, grilled or in sauce, such as braised beef cheek with candied carrots, for example.

Serving temperature: 15–17 °C

