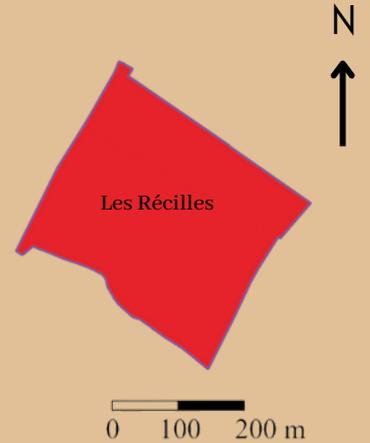




📍 Commune
Marsannay-la-Côte

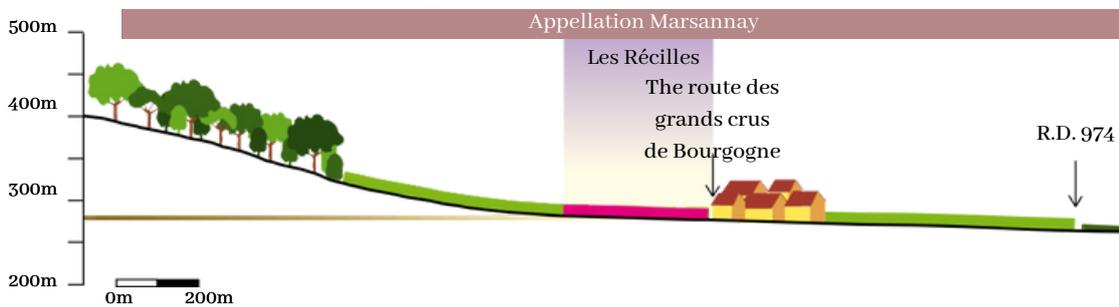
📏 Acreage
9ha 91a 68ca



Landscape

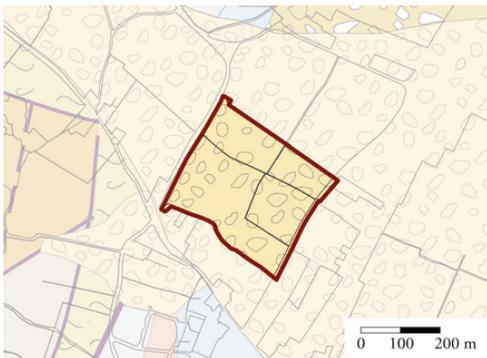
West North-West

East South-East



Located close to the west of the village of Marsannay-La-Côte, the *climat* extends from 898 à 928 feet (274 to 283 metres) in altitude average value 915 feet (279 m). The slope is nil to low, from 0 to 1,5% (average value 1%). The *climat* is exposed to the South-East.

Soil and subsoil



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

Background

The name "Les Récilles" comes from "resse", a local form to designate the hollow morphology of the ploughing furrow. The place thus corresponds to a cultivated area. The use of the article « les » in the place-name indicates the establishment of the current name after the year 1000.

The "Clos des Récilles" (5 journals, i.e. about 1.5 ha) was owned by the Dukes of Burgundy.

In 1847, Badin and Quantin mention the "Clos des Récilles".

In 1855, Jules Lavalley mentions "En Etalle" and "Aux Récilles" in the qualitative "lieux-dits" planted in Pinot Noir.

Wines

White Wine



The Chardonnay to generate a tonic, elegant wine, with a pale yellow color, slightly tinged with green. The nose is dashing, fresh, playing on the range of citrus fruits, from grapefruit to lemon, with a hint of white pepper, announcing a racy minerality and a beautiful tension. The mouth is indeed fresh, with a lively vivacity and a great aromatic persistence.

It will accompany a variety of canapés as an aperitif, as well as serving cooked or simply grilled fish dishes.

Temperature : 12 °C

Red Wine



The limpid ruby color announces a wine with an airy lightness, with floral and fruity evocations. The mouth, tender and supple, admirably reflects the optimal maturity of the grapes. The tannins, thin and smooth, give the wine its finesse. If one is not in the presence of a big volume in mouth, it is the elegance and the smoothness of the texture which impose themselves.

It will be a faithful companion of red beef as well as mallards and its great flexibility offers a wide range of food/wine associations.

Temperature : 15 - 17 °C

