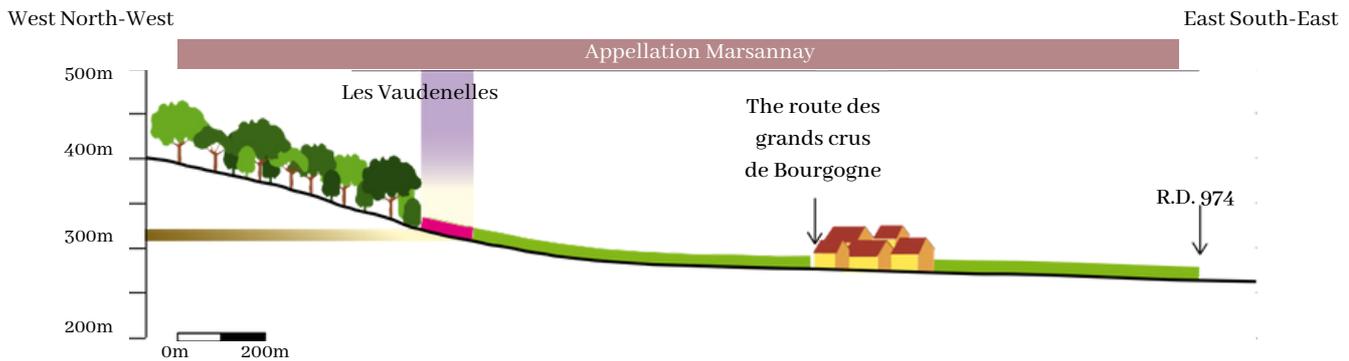


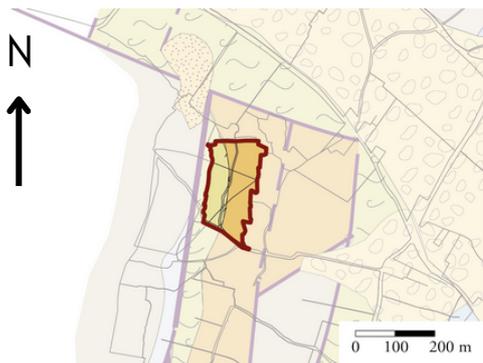


Landscape



Located at the top of the vineyard slope, west of the village of Marsannay-la-Côte, Les Vaudenelles extends from 981 to 1046 feet (299 to 319 meters) with an altitude average of 1014 feet (309 m). The slope is significant at the bottom (9%) to steep at the top (17%) with an average value of 12%. The "climat" is south-southeast oriented.

Soil and subsoil



« Les Vaudenelles » is made up of two geological entities

The subsoil at the top of the "climat" is made up of **marl with *Ostrea acuminata***, with innumerable small oyster shells accumulated in thick limestone beds. The lower part rests on the ochre limestones of the bottom part of the formation of the **Crinoidal Limestone**.

The soils, which are thin due to the localisation of the area at the top of the vineyard slope, are calcareous and clayey, due to the nature of the parent rocks.

Background

The name Vaudenelles does not have a clear and easily explicable origin. Given the root of the name, it seems to be related to the "Vaudenelle" series meaning "hollow", but the topography contradicts this hypothesis, given the position at the top of the vineyard hillside. The name has probably been moved during an update of an old cadastre.

Wines

Red Wine



The robe, light ruby, is marked by a shining. The nose is open, marked by notes of red fruits. In the mouth, freshness dominates. The acidity is present, the tannins are supple and the wine remains on the finesse.

The wine goes perfectly with meats low in protein, such as pork loin or pork loin. The liveliness reveals the fatness of the pig. Citeaux cheese is also a perfect match.

Serving temperature : 15 - 17 °C

