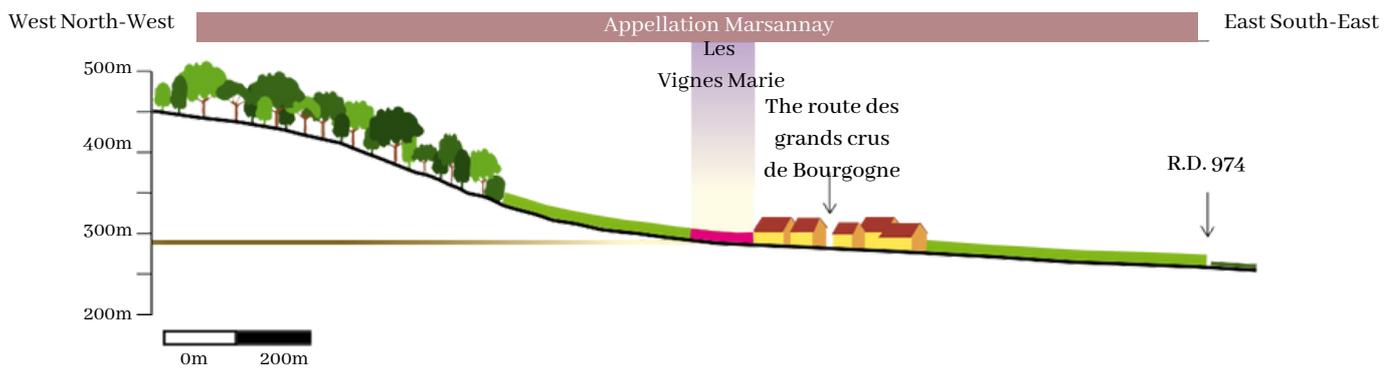


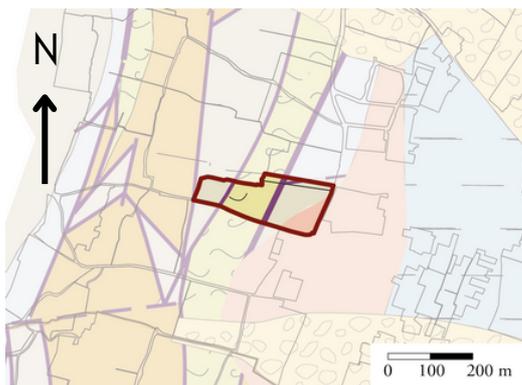


Landscape



Located in the heart of the wine-growing hillside, just west of the village of Marsannay-la-Côte, Les Vignes Marie extends from 925 à 974 feet (282 to 297 meters), in altitude average 951 feet (290 meters). The slope is gentle, from 2 to 4%, with an average value of 1.5% for the area. Le « climat » is exposed to the East.

Soil and subsoil



The subsoil of Vignes Marie is made up of *Ostrea acuminata* marl in its central part. On each side, through faults, the Comblanchien Limestone is present to the West and East. Red clays mask the Jurassic substratum in the South-East.

The position of the « climat » on the slope explains the calcareous and silty-clay soils.

Background

The simple juxtaposition of the names "Vignes" and "Marie" without article and without preposition testifies to the antiquity of the place-name of the place, prior to the year 1000.

The culture of the vine in the Marsannay appellation is thus attested for more than a thousand years by the occurrence of the name "Vignes" in the Lieu-dit . "Marie" can refer either to a protection by the Virgin Mary, or to the owner.

Wines

White Wine



Here, the Chardonnay finds its marks well for a white wine with a strong character. The straw-yellow color gives way to sustained reflections tending towards golden yellow. It is a very bright wine, with perfect clarity. The fruity aromas mix with a buttery mouth, evoking fresh cream in its youth. The entry in mouth is frank and ample, letting unfold an imposing and very balanced volume. The vivacity is perfectly in place and gives a lot of relief to this wine with a long and salivating finish.

It will be served with Saint-Pierre or sole, roasted white meats and veal.

Serving temperature : 12 °C

Red Wine



The deep ruby color is dense, limpid and brilliant. The wine is of good consistency to a wine of good consistency, which develops on a long and well woven texture, for an airy sensation of fine workmanship. Length and aromatic persistence for a fresh and elegant finish, thanks to its beautiful vivacity which makes the viscosity vibrate well, synonymous with great sapidity.

This beautiful fleshy wine calls in particular for all the big meats.

Serving temperature : 15 - 17 °C

