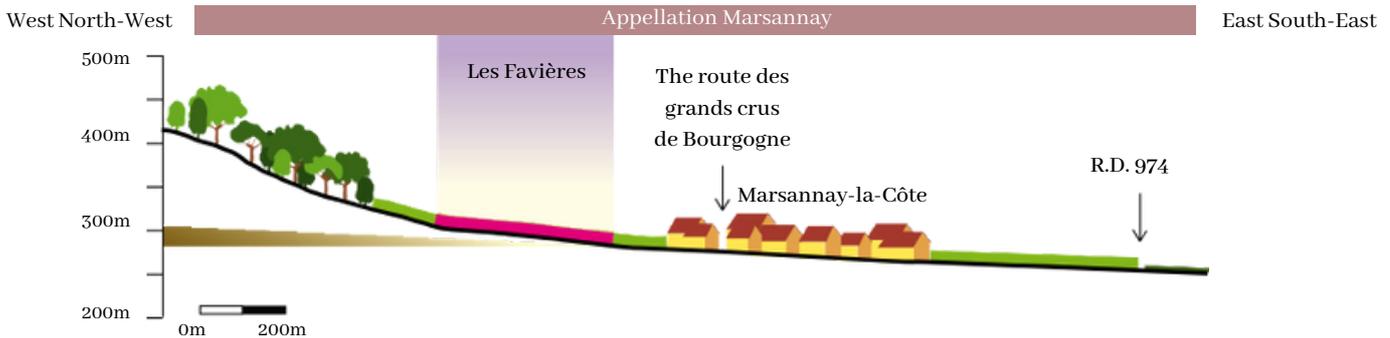


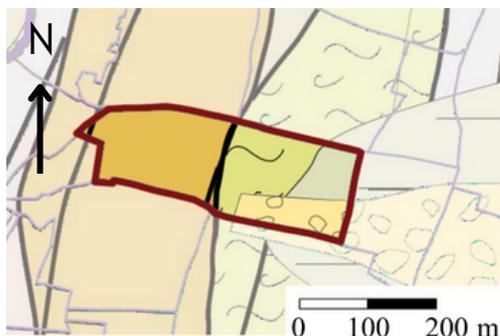


## Landscape



Located at the heart of the vine-producing hillside, to the west of the village of Marsannay-La-Côte, Les Favières extends from 287 to 305 metres in altitude (941,60 at 1000,66 feet). The slope is low to significant, from 2 to 6%, (average value 2%). Les Favières is exposed to the East south-East.

## Soil and subsoil



Les Favières has two distinct geological entities. The Crinoidal Limestone constitutes the subsoil of the upper half of the place-name. The lower part of the *climat* is essentially marly. Marls with *Ostrea acuminata* are covered by red clays and by the upper part of the alluvial fan spread out at the mouth of the combe Pévenelle, composed of pebbles mixed with clay.

The soils can be locally relatively thick, rich, mixing stones, silts and clays.

# Background

The bean («fève») cultivation, well attested during Middle-Age and Modern times, has given its name to the «lieu- dit» «Les Favières». The use of the article «les» (the) in the name of the «lieu-dit» indicates a use after year 1000 A.D..

Jules Lavallo mentions in 1855 the «lieu-dit» «Les Favières» as being cultivated with fine plants (Pinot Noir).

## Wines

### White Wine



Les Favières produce a white wine of high quality, brilliantly clear, beautifully golden, with hints of green. The attack is ample, excellent in structure, unfolding harmoniously and ending on a saline, very sapid finish. Great aromatic persistence, with floral, fruity, and spicy notes.

A very fine wine, the ideal companion to pair with line-caught bass, for example.

Serving temperature: 12 °C

### Red Wine



With its very beautiful dark ruby color, and a delicate hint of purple in its youth, this intense and elegant wine opens with an aromatic palette of black fruits and spices, and even some floral notes, such as violet. The attack is ample, with firm, but rounded tannins, underlining its intricate texture. The wine is more focused on texture than on structure, with pleasant roundness and remarkable length.

It will pair well with white meats, or cheeses with a bloomy rind, like Brie.

Serving temperature: 15 - 17 °C

