

Commune
Chenôve, Marsannay-
la-Côte, Couchey



Grape
Pinot Noir for the red wine
and Chardonnay for the
white wine



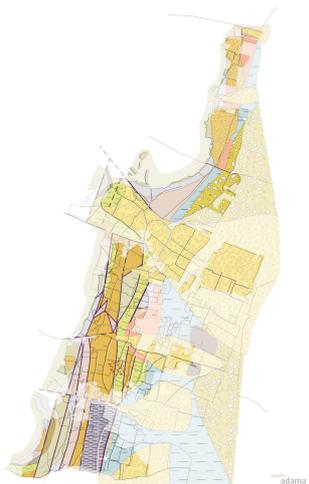
Acreage
368.7 ha (which can also
produce Marsannay
rosé)

Naming level
Marsannay
rouge/Marsannay blanc

Landscape

The Marsannay red and Marsannay white appellation plots of land are spread out over the vineyard slopes, from the bottom to the top of the hillside, from 820 to 1279 feet (250 to 390 meters) in altitude, with no to very steep slopes, and a dominant exposure to the East and South-East. At the foot of the hillside, the « lieux-dits » with the communal appellation are mainly located at the end of the valleys (the "combes")

Soil and subsoil



Marsannay red and Marsannay white come from very varied subsoils and soils, which perfectly reflect the great diversity of the appellation. On the slopes, different limestones of Jurassic come to the surface, with locally marls, the whole sometimes cut by faults or covered by scree of angular limestone gravels.

At the mouth of the valleys and at the foot of the relief, the pebbles mixed with clays of the widely spread alluvial fans and the old bed of the Ouche river offer soils with very good draining capacities and clay ensuring the storage of humidity. To the East, very calcareous marl constitutes the subsoil between the alluvial outwash.

Background

The Marsannay appellation has existed in its present form since 1987. The wine is produced with Pinot Noir for the red wines and Chardonnay for the white wines. However, viticulture has a long history, and some of the vineyards have a very old history, associated with the different monastic orders (Le chapitre), the Dukes of Burgundy (Clos du Roy), or inscribed in their name (Les Vignes Marie).

Wines

White Wine



The white Marsannay exploits the whole palette of citrus fruits and white flowers (hawthorn, acacia). The mouth generally opens on beautiful mineral lines.

It is perfect with white meats, veal and pork (filet mignon). Asian or Oriental cuisine also goes very well with white Marsannay.

As it ages, the marriage with goat cheese is ideal.

Both colors can be consumed young but generally reveal all the typicality of their terroir when aged.

Serving temperature: 12 °C

Red Wine



The red Marsannay is intense in color, with a broad bouquet of red fruits (Morello cherry, strawberry) and black fruits (black currant, blueberry).

In mouth, the attack is powerful and generous. The finish is ample and of good length.

A good match with grilled red meats, river fish, cold cuts and cow's milk cheeses.

Both colors can be consumed young but generally reveal all the typicality of their terroir when aged.

Serving temperature 15 à 17 °C

