



Commune
Chenôve, Marsannay-la-Côte, Couchey



Acreage
466.9 ha (including 98.2 ha in AOP Marsannay rosé and 368.7ha in Marsannay red white or rosé)



Production only of Marsannay rosé



Potential production of Marsannay rosé



Grappe
Pinot Noir

Landscape

The areas exclusively in the Marsannay rosé appellation are mainly located at the bottom of the vineyard slope, more rarely at the top. As the red and white Marsannay appellation sites can also provide the pinot noir for this rosé wine, the whole appellation is concerned, from the bottom to the top of the hillside, from 250 to 390 meters of altitude, with no to very steep slopes, and a dominant exposure to the East and South-East.

Soil and subsoil



Marsannay rosé wines come from a wide range of subsoils, perfectly representative of the appellation. On the slopes, the various Jurassic limestones outcrop, with locally marl, all of which is sometimes intersected by faults or covered by scree of angular limestone gravel.

The pebbles mixed with clays of the alluvial fans widely spread at the outlet of the valleys and of the former bed of the Ouche river dominate at the foot of the relief. These materials, which combine very good draining capacities with clay ensuring the storage of humidity, are an excellent substratum for the vine cultivation. To the East, very calcareous marls constitute the subsoil between the alluvial spreadings.

Background

Marsannay rosé is the only rosé wine in Burgundy that can claim a communal PDO, as all other rosé wines in the region are produced in « Bourgogne » rosé. Created in 1919 by Joseph Clair, Marsannay rosé is produced with Pinot Noir. The vinification is made from a juice obtained either by direct pressing or « saignée ». The wine is aged either in tank or vats for 6 to 24 months, depending on wine-makers

Wines

Rosé Wine



The fresh rosy color of this wine attracts the eye, with just a hint of salmon pink. Elegant fresh aromas provide fruity, floral, and spicy notes, with white peach clearly present. On the palate, the attack is frank, with notes of peach, both supple and lively, with satisfying vinosity making it a rosé to be enjoyed on its own or during a meal.

This wine will be appreciated in its youth with beautifully crafted charcuterie, white meat with cranberries, grilled meats, but also with crab or red mullet, and will pair perfectly with a fish terrine with pink peppercorns.

Serving temperature: 12 °C

