

MARCHANT & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2020 MARCHANT & BURCH BEAUNE CLOS DU ROI PREMIER CRU

Tasting Notes: Delicate and fine, this wine gains complexity and depth from savoury nuances of black liquorice, mocha, olive brine and a subtle smokiness that comes not from the barrel but rather from the unique terroir of Beaune. Flavours of ripe strawberry, cherry, and even a hint of tropical pawpaw form a dense and decadent mid-palate exhibiting great generosity and persistence of fruit. Bright acidity and silky tannin add the optimal amount of balance and structure imbuing the wine with an attractive, approachable finesse that proves promising for early enjoyment as well as long-term cellaring.

Vineyard: Our vineyard is the original Clos surrounded by the original stony wall right at the bottom of the Marconnets vineyard. This vineyard used to be part of an ancient estate once belonging to the Burgundy dukes, annexed by king Louis XI after the death of Charles le Téméraire.

Soil: This climat is characterized by a stony, sandy and very filtering soil.

Age of the vines: 45 years old

Maceration process: 50 % whole bunch. short cold maceration, two pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

Pressing: Pneumatic press

Total elevage: 16 months

Oak used: Oak from the Allier forest, 30% new. Light and long soft toast.

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no filtration.

All the vinification and ageing operations are carried out with reference to the lunar calendar.

Cellaring: Drink now and over the next 10 years.

Alcohol: 13%



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