

MARHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2022 MARCHAND & BURCH BEAUNE CLOS DU ROI PREMIER CRU



Tasting Notes: Crimson purple in the glass, this wine opens with an elevated and perfumed nose—floral aromas of rose water, orange blossom and violets drift alongside brighter fruit notes of tart cranberry and red cherry with a soft, enticing lift of cinnamon quill, and gentle spice. The palate is graceful and well-framed; a full but finely structured expression that carries red fruits through to deeper notes of black plum, clove and mulling spice. Silky tannins and bright acidity give length and poise, while the wine's quiet persistence suggests both early approachability and the confidence to age. Feminine, elegant, and quietly powerful, it's a wine to savour now or revisit in years to come.

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 characterised by a stony, sandy and very filtering soil.

Maceration process: 10% 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: 30% new oak from the Allier forest.

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 5 years.

Alcohol: 13.5%