

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2021 MARCHAND & BURCH MARSANNAY

Tasting Notes: The 2021 vintage provides a window into the typicity of the Marsannay appellation – lower crop yields due to early season frosts allowed for an even and gradual ripening period and a hand-harvest on the optimum morning in early September. Aromas of wild strawberry and red plums preview a palate interlaced with red fruits and a lively acidity with blood orange undertones. This is an elegant wine with understated but undeniable presence, and spicy, saline tannins prolong the fruit-filled finish. Decant to drink young or cellar for a few years.

Vineyards: Les Longeroies in Chenove and En la Poulotte in Couchey

Soil: Mainly clay and limestone.

Maceration process: 35% whole bunch, Five days of cold maceration, one 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: 17 months

Oak used: French oak barrels from Jupilles forest, 5% new.

Operations performed during ageing: One racking after the malolactic fermentation

Filtration: No fining, no filtration.

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

Cellaring: Drink this wine in its vibrant youth or cellar for up to 5 years.

Alcohol: 13%



08 9336 9600

HPW@HPW.COM.AU

WWW.MARCHANDBURCHWINES.COM.AU

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