

MARHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2022 MARCHAND & BURCH MARSANNAY



Tasting Notes: The 2022 Marsannay opens with an elegant bouquet of fresh strawberries, darker fruits and delicate floral aromas that gently persist. The acidity is seamlessly woven into the wine's structure, bringing bright red and darker fruit flavours to the forefront alongside hints of vanilla and cocoa, and a mineral undercurrent. Refined, well-integrated tannins extend the finish. A highly pleasurable young Burgundy, it's delightful in its current, fruit-forward state and promises to gain depth and complexity as it matures in bottle. A reflection of the growing stature of this appellation, the northern outpost of the Côte de Nuits, there is a boldness in this wine that differentiates it from recent vintages.

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, 10% 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 now and over the next 5 years.

Alcohol: 13%