

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY



2022 Marchand & Burch Marsannay

Marsannay is the only village appellation which produces wines from all three colours. Their typicity is that of the Côte de Nuits, and their style resembles that of their neighbouring appellations Fixin and Gevrey-Chambertin. The Marsannay reds have intense coloration and a bouquet which smoothly blends red fruits (Morello cherry, strawberry) and black (blackcurrant, blueberry). In the mouth, the attack is powerful and generous shading into a long and meaty finish.

This wine is sourced from two vineyards: Les Longeroies in Chenôve and En la Poulotte in Couchey. The soils are primarily composed of clay and limestone. Fermentation includes 35% whole bunch with five days of cold maceration, followed by one pigeage per day at the start of alcoholic fermentation, then pump-overs to ensure a gentle extraction. The total vatting time is 18 days, after which the wine is pressed using a pneumatic press. Élevage lasts 17 months in French oak barrels from the Jupilles forest, with 10% new oak. One racking is performed after malolactic fermentation. The wine is bottled without fining or filtration.

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2023 Marchand & Burch Mount Barrow Pinot Noir

The Marchand & Burch Pinot Noir is sourced from the Mount Barrow vineyard located in the eastern, elevated end of the Mount Barker subregion. Planting commenced in 2005 and is dedicated to growing Pinot Noir and Chardonnay for still and sparkling wine. The unique attributes of this site include an elevation of 380m and a panorama of vineyard aspects from north to south facing. Soils are some of the most ancient on the planet and as such are shallow, relatively infertile and of light structure. Planted to clones 114 and 115, the E, F and J blocks sit on a warm south east facing slope, which is protected from the coldest airflows. Specialty Pinot Noir clones that have been imported from Burgundy are showing much promise as they offer significant depth, flavour, and complexity to the wine. As more plantings come into production they are becoming a substantial proportion of the final blend.

All batches are handpicked and cooled in vented crates beforehand sorting and destemming to small rectangular open fermenters. Approximately 15% to 20% of whole bunches are included in select fermenters. Gentle pneumatic plunging and careful application of air throughout the fermentation allows for optimum extraction of flavour, colour and tannin. Parcels are pressed based on sugar dryness, optimum extraction levels, and flavours. The resulting wine is run down to French oak: 75% barriques (228L) and 25% puncheons (500L) - 25% is new. The separate parcels are matured on lees in the oak for 6 to 9 months before settling in tank. After blending, the wine receives minimal fining and light filtration just prior to bottling.



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