

# Marsannay 2018

A recent appellation, Marsannay in the Côte de Nuits produces fantastic red wines as well as a very significant production of white wines.

## TASTING NOTES

This pale yellow wine with golden reflections, offers aromas of white flowers, yellow fruits and some spices on the nose. Its dense palate reveals a tangy finish.



## ORIGIN

With 27 ha of white grapes under vine and 147 ha of red, the white wines of Marsannay remain something of a curiosity. The vineyards are planted in clay-limestone soil dating back to the Middle Jurassic period. Located in the southern part of the appellation, near the village of Couchey, the vineyard's eastern exposure along with its small limestone pebbles and numerous faults allow for the production of elegant, pure wines. The 45-year-old vines are planted at an altitude of 230 m.

## VITICULTURE

Grape variety: chardonnay  
Soils: deep clay-limestone.  
Orientation: East  
Surface area under vine: 0.5162 ha  
Pruning: Guyot system  
Yield: 63 hL/ha  
Average age of the vine: 45 years old.

## VINIFICATION

Harvest date: 14 September 2018.  
The grapes were handpicked and were sorted a first time in the vineyard and a second time when they arrived at the winery.  
At the winery: The whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels of 450L with no settling to preserve a maximum of lees. Long fermentation (up to 10 months!) using indigenous yeasts. Vinification without sulfur.

## MARSANNAY-LA-CÔTE



JEAN-CLAUDE BOISSET

# Marsannay 2018

A recent appellation, Marsannay in the Côte de Nuits produces fantastic red wines as well as a very significant production of white wines.



## AGEING

Maturation: aged for 14 months with no racking or stirring to bring out all of this wine's minerality. 35% new French oak barrels.

Barrels: Oak of French origin toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

## BOTTLING

Bottling: The wine was bentonite fined and very gently filtered before being bottled using gravity in December 2019.

Number of bottles: 4,387.

## VINTAGE

2018 , abundance and excellence

After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines.

Ageing potential: from 4 to 7 years



JEAN-CLAUDE BOISSET