

Marsannay 2021

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

With its beautiful dark garnet colour, this wine reveals intense aromas of strawberries, raspberries, violets, as well as smoky and mineral notes. On the palate, the mineral flavors are present. A wine with a nice length!



ORIGIN

The vineyard of "The Golden Gate of the Côte de Nuits" covers the towns of Chenove, Marsannay-la-Côte and Couchey. This AOC is based on soils of great complexity of clay-limestone Middle Jurassic type. The grapes of this cuvée come exclusively from the climate "La Bretignière" located in the town of Couchey a few hundred meters from the Fixin appellation. This small plot is located at the bottom of the hill with a full-east exposure and on a predominantly limestone soil. There are traces of the name "La Bretignière" (from the old French Breton / Breton = hawk) in the 1700s, it refers to the presence of a falconry where birds of prey were raised for hunting. It was attached to a manor house.

VITICULTURE

Grape variety: pinot noir
Soils: mostly limestone.
Orientation: East
Surface area under vine: 0.5947 ha
Pruning: Cordon de Royat system
Yield: 37 hL/ha
Average age of the vines: 47 years old.

VINIFICATION

Harvest date: 25 September 2021.
The grapes were handpicked. First sorting in the vineyard, second on the sorting table upon receipt of the harvest. At the winery: 100% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 19 days including 4 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 6 punchings of the cap.

MARSANNAY-LA-CÔTE



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 15 months with no racking using a proportion of 40% new French oak barrels.
Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling: by gravity in February 2023, unfined wine, very light filtration.
Number of bottles : 2,937.

VINTAGE

A complex vintage!
It is both a winegrower and winemaker's vintage ! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy . It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.
Ageing potential: from 7 to 12 years.



JEAN-CLAUDE BOISSET