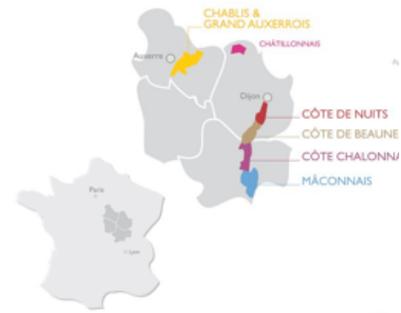




# DOMAINE OLIVIER GUYOT

## MARSANNAY BLANC "LA MONTAGNE" 2018



Also called the Golden Gate of the Côte-de-Nuits, Marsannay stretches from Fixin to the south and Dijon to the north. Only three villages, Marsannay-la-Côte, Chenove and Couchey, can produce Marsannay wines in red, white and Rosé, which make them an exciting exception. Like its illustrious neighbors, the southeast oriented vineyards are on the gentle slopes made of fossil-rich Bajocien limestone, that continues north of Gevrey-Chambertin and Morey-St-Denis.

Only Village in the Côte d'Or to not have a 1er Cru classification, they've long ago identified the best 14 *climats*, "La Montagne" being one of them, which are in the process to be awarded the premier cru status. For now they are legally allowed to declare themselves as "lieu-dits" on the bottle.

The Guyots are one of the oldest families in Marsannay-la-Côte, the estate being handed from father to son since the 16<sup>th</sup> century. Since 1990, Olivier is in charge of the 35 acres estate made of tiny plots all over the Côte-de-Nuits, including the illustrious Clos Vougeot. In his quest of the best quality of grape he follows biodynamic cultivation methods, plough the soils with horses and harvest exclusively by hands. In the cellar it's hand off winemaking and the wine is bottled without filtration to preserve the sense of the place.

### SOIL TYPE \_\_\_\_\_

Single 2 acres lieu-dit "La Montagne" (the mountain) located on the north-east tip of the village of Marsannay-la-Côte. Here, on top of the hillside at 1,000 feet elevation, the shallow soil is made of Clay and Comblanchien limestone rocks, from the Jurassic area, with seashells deposit.

### VARIETAL \_\_\_\_\_

100% Chardonnay.

### CULTURE \_\_\_\_\_

Organic practices. No herbicides used in the vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Traditional working of the soil with animal traction. Systematic de-budding. Hand-picked only.

### VINIFICATION \_\_\_\_\_

Alcoholic fermentation in stainless steel vats.  
Malolactic fermentation followed by 16 months ageing in 400l French oak barrels (30% new and 70% 1-year-old). No filtration before bottling.

### TASTING NOTES \_\_\_\_\_

The palate is medium-bodied with an attractive freshness and salinity. Aromas of tangerine, citrus lemon and honeysuckle dominates. Fine tension and a mineral-driven lengthy finish.

*Other wines from the same estate:*

- Marsannay Red "Les Favières" 2017*
- Morey-St-Denis 1er Cru "Les Sorbets" 2017*
- Clos Vougeot Grand Cru 2017*

