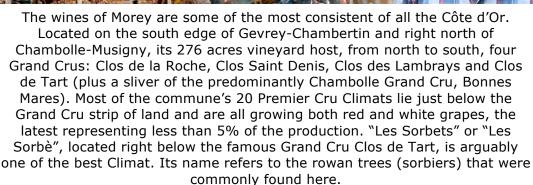


## **DOMAINE OLIVIER GUYOT**

## Morey Saint Denis 1er Cru "Les Sorbets" 2017





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.



CULTURE -

0.8 acres of the 1er Cru "Les Sorbets" (which accounts for 12 acres)
The soil is brown and clayey overlying hard Bathonian limestone and contains upper Bajocian Ostrea acuminata marls (fossil-reach).

VARIETAL ———		_
100% Pinot Noir.		

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.

Fermentation in concrete tanks for about 3/4 weeks. 14 to 18 months ageing in 400l "Troncet forest" oak barrels (30% new and 70% 1-year-old). No filtration before bottling.

Tasting Notes——		
TASTING NOTES		

Nice aromas of redcurrant, spices and licorice. The palate is well balanced with fine tannins and a touch of white pepper. The finish is showing a nice minerality with silky smoky notes. Lively and precise persistence.

Other wines from the same estate:

Marsannay Blanc "La Montagne" 2018 Marsannay Rouge "Les Favières" 2017 Clos Vougeot Grand Cru 2017



