



## DOMAINE OLIVIER GUYOT

### MARSANNAY ROUGE "LA MONTAGNE" 2020



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 them 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 1.5 acres in the climat "La Montagne" (meaning "The mountain") located on the upper part of the slope and surrounded by forest. Locals say that it's the climat of Marsannay that resemble the style of Gevrey-Chambertin the most. South facing gentle slope made of clay and fossil-rich limestone "calcaire à entroque".

#### VARIETAL

100% Pinot Noir.

#### 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

Fermentation in concrete tanks for about 3/4 weeks. 14 to 18 months ageing in 400l Troncet forest oak barrels (20% new oak, 30% 1-year-old and 50% 3-year-old). No filtration before bottling. 500 cases production.

#### TASTING NOTES

"The 2020 Marsannay La Montagne is ripe and generous on the nose with pure red cherry, crushed strawberry and vanilla, the oak here is neatly integrated. The palate is medium-bodied with sappy red fruit, fine acidity and is nicely structured with a gentle grip on the Gevrey-like finish. This is a well-crafted Marsannay from Guyot."

--- By Neal Martin, *Vinous* on January 2022 – 88-90 pts

