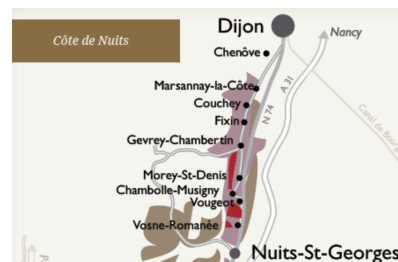




DOMAINE HUGUENOT

MARSANNAY BLANC "COLLECTION" 2020



Northern-most appellation of the Côte de Nuits, Marsannay became a village appellation in 1987. Only AOP of the Côte de Nuits that can offer all three colors, with 15% of whites, it's also the only one to produce Rosé. Despite the excellence of their Terroir, that can equal the neighboring Gevrey-Chambertin & Morey-St-Denis, they've long been in the shadow of these prestigious villages. The time of recognition has come since 14 of their best Climats, out of the 78 total, are soon to become the first 1er Cru of this young Village AOP. Philippe Huguenot is lucky to own plots in 3 of them which are "Montagne", "Champs-Perdrix" & "Charmes-aux-Prêtres", Climat's name that can now appear on the front label added to the name Marsannay.

Wine-growers since 10 generations, the Huguenot family own the estate, based in Marsannay-la-Côte, since after the French Revolution in 1790. Certified organic since 2019, their path started in the 1990s when they banned the use of pesticides and herbicides and started ploughing their soil. Focused on the quality of the grape, harvest is made exclusively by hand in small cases, grapes are sorted carefully and brought into the vats by gravity to respect the integrity of the fruit. Winemaking is made with a lot of patience and delicacy to preserve the finesse of the fruit and the Terroir intensity.

SOIL TYPE _____

Blend of four "Lieu-dit". Soils made of Oolitic limestone – calcite cemented clacareous stone composed of shell fragments - & Ostrea acuminata marl – Made of multiple oyster fossils held together by a clay-rich base.

VARIETAL _____

100% Chardonnay. 30 years-old

CULTURE _____

Organic certified since 2019. Traditional working of the soil. No use of pesticide, herbicide or phytosanitary produce. Harvest by hand in cases. Sorting in the vineyard and in a sorting table at the winery.

VINIFICATION _____

Slow pneumatic pressing. Fermentation in concrete vats. Cold natural settling. 12 months ageing in 500l French oak barrels (50% new and 50% 1-year-old).

TASTING NOTES _____

"The 2020 Marsannay Collection has a light waxy, resinous bouquet. The palate is fresh with conference pear and red apples, fine weight with a pithy finish that urges back for one more sip. Exactly what I seek in a white Marsannay"

--- By Neal Martin, Vinous on March 2022 – 89 pts

Other 2020 from the same estate:

Gevrey-Chambertin, Fixin Blanc & Rouge, Marsannay Rouge Champs Perdrix

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