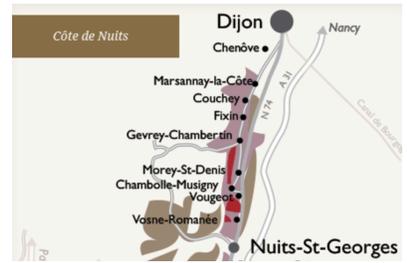




DOMAINE HUGUENOT

MARSANNAY "CHAMPS-PERDRIX" 2020



Northern-most appellation of the Côte de Nuits, Marsannay became a village appellation in 1987. Only AOP of the Côte de Nuit that can offer all three colors, 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", "Charmes-aux-Prêtres" & "Champs-Perdrix", the highest elevated of them at 350m altitude offering an optimum south-east exposure. Philippe plots is located on the steepest part of the Climat on "Comblanchien" limestone.

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 used 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

Climat "Champs-Perdrix", Chosen for 1er Cru classification. Soils made of clay & "Comblanchien" limestone, a very pure limestone made from sedimentary rocks from the old shallow sea.

VARIETAL

100% Pinot Noir. 45 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

Fermentation in concrete vats with 20 days of maceration. 15 months ageing in 400l old French oak barrels with "medium +" toast.

TASTING NOTES

"The 2020 Marsannay Champs-Perdrix has plenty of dark berry fruit with subtle ash-like aromas. The palate is medium-bodied with sappy red fruit, fine cohesion with an appealing, chalky-textured finish. This is a very terroir-driven Marsannay that is worth hunting down"

--- **By Neal Martin, Vinous on March 2022 – 91 pts**

Other 2020 from the same estate:

Gevrey-Chambertin, Fixin Blanc & Rouge, Marsannay Blanc

