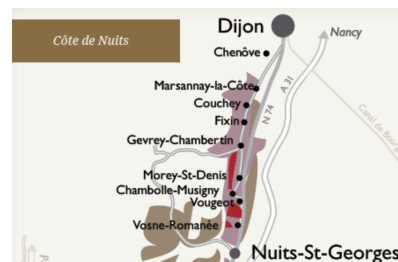




## DOMAINE HUGUENOT MARSANNAY "HERITAGE" 2020



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, 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".

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 parcels spread all around the vineyard which offers an interesting patchwork of Terroir expression. Majority of limestone "à entroques", fossil rich chalk from the Bajocian sea (mid-Jurassic). But also Ostrea acuminata marl, made of multiple oyster fossils held together by a clay-rich base. As well as limestone "Cailloutis", small limestone rock piles.

### VARIETAL

100% Pinot Noir. 50+ 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 Héritage has an attractive nose with dark berry fruit, fleshy-rolled tobacco and *sous-bois* aromas. The palate displays well-integrated new oak, fleshy with red cherries and crushed strawberry, well-defined on the finish that lingers in the mouth."

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

Other 2020 from the same estate:

Gevrey-Chambertin, Fixin Blanc & Rouge, Marsannay Blanc & Red « Champs-Perdrix »

