



DOMAINE OLIVIER GUYOT

MARSANNAY ROUGE "LES FAVIÈRES" 2021



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*, "Les Favières" being one of them, which are in the process to be awarded the premier cru status. For now they are legally allowed to declare themselves 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 16th 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 4 acres lieu-dit "Les Favières" (meaning "fava bean field") located in the middle of the hillside right above the village of Marsannay-la-Côte. East facing gentle slope made of marl and fossil-rich limestone "calcaire à entroque". The "Pévenelle" combe, or valley, to the Northwest brings fresh air.

VARIETAL

100% Pinot Noir. 60 years-old vines

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 weeks.
14 to 18 months ageing in 400l Troncet forest oak barrels (50% 1-year-old and 50% 3-year-old). No filtration before bottling.

TASTING NOTES

Sweet dark cherry, black currant and spice dominates. In the mouth it feels medium-bodied with supple tannins and perfect acidity. The finish shows nice salinity and refreshing hint of menthol and sage.

Other wines from the same estate:

Marsannay Blanc « La Montagne » 2021

Gevrey-Chambertin "En Champs" 2020

Clos de la Roche Grand Cru 2020

Bourgogne Aligoté 2021 & Morey-Saint-Denis 1er Cru "Les Sorbets" 2021

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