

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2017 MARCHAND & BURCH NUITS-SAINT-GEORGES



Marchand & Burch is a collaboration of two old friends from France & Australia who share a love of fine wine. Winemaker Pascal Marchand and vigneron Jeff Burch have embarked on a partnership to hand-craft Pinot Noir and Chardonnay from selected sites in both countries. With a commitment to natural, sustainable viticulture and traditional winemaking practices, we invite you to enjoy the pursuit of these two friends. This wine is part of the Marchand & Burch French collection.

### Tasting notes

Vibrant deep ruby, the nose is enticing with rich fruit and subtle spice notes evolving. Fresh red berry and darker cherry fruit flavours energise the palate, the mouthfeel is silky and supporting oak notes are well integrated, some light caramel and allspice. Lovely balance and a very approachable Nuits-Saint-Georges exhibiting the powerful fruit intensity of this appellation and hinting at further complexity with age.

**Vineyards:** Blend of Aux Allots, La Charmotte, Au Bas de Combe, Aux Saints Juliens located on Vosne-Romanee side, and Les Poisets on Premeaux side (south) of Nuits-Saint-Georges.

**Soils:** On Premeaux side, soils are mostly pebbly and sandy. The plots on the Vosne-Romanee side of the village have shallow soils with some fine colluvions washed down from up-slope. South of Nuits-Saint-Georges are mostly pebbly and sandy. The alluvions at the base of the slope originate in the combe of Vallerots.

### Vinification:

30% whole bunch, seven days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

**Vatting time:** 18 days

**Pressing:** Pneumatic press

**Ageing:**

**Total elevage:** 16 months

**Oak used:** French oak barrel. 20% new, medium toast from Allier, Jupilles and Nevers forests.

**Operations performed during ageing:** One racking after malolactic fermentation

**Filtration:** No fining, no filtration

All the vinification and ageing operations are carried out with reference to the lunar calendar.