

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2020 MARCHAND & BURCH MARSANNAY

Tasting Notes: Appealing and approachable from the moment its cherry and bramble-filled bouquet rises from the glass all the way through to its chalky, yet fine tannin finish. A wine of finesse, its bright fruited profile and gently extracted freshness gain depth from savoury undercurrents of forest floor, tar, toast, beetroot, and peat. The mid-palate is plush, resplendent with flavours of ripe strawberry, anise seed and sassafras. The elegance and balance at the core of this wine bode well for early enjoyment, yet there is still plenty to be revealed with further bottle ageing.

Vineyard: This wine is made with grapes from the plot En la Poulotte. This plot is located in the village of Couchey, just South of Marsannay.

Soils: Soils are mainly clay and limestone.

Maceration process: 15% whole bunch, Five days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Total vatting time: 18 days

Pressing: Pneumatic press

Total elevage: 17 months

Oak used: French oak barrels, 15% new from Jupilles forest

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.

Cellaring: Drink now and over the next 5 years.

Alcohol: 14%



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