

Exploring Burgundy: Marsannay

In this new addition to the Geneva Wine Cellars newsletter, each week educator and sommelier Timothy Campbell will outline a different appellation of Burgundy, France. Campbell will also describe the wines from this area available at GWC.

Let us begin this journey at the northernmost part of Burgundy's Côte d'Or escarpment, in the Côte de Nuits district. Here we find a village called Marsannay, which received appellation status in 1987 and possesses neither Premier nor Grand Cru classifications; however, it does produce red, white, and rosé wines.

Offerings from this village are known to deliver a good value when compared to many other locations in the region. In Marsannay, one finds clay/limestone subsoils with heavily mixed clay, gravel, and silt topsoils, as well as cool temperatures.

GWC currently offers one wine from Marsannay,—from Champy. This producer is considered to be one of the oldest wine companies in Burgundy with roots dating back to 1720. The winery, located further south, is a UNESCO historic monument designed in the style of Gustave Eiffel, and Louis Pasteur even had a lab here.

With the **Champy, Marsannay, 2013 \$32.99**, look for an alluring, pronounced floral component, restrained red berry fruit, and striking acidity. Consider pairing this wine with tandoori dishes, stir fry, camembert, harvarti, and munster cheeses, tuna, turkey, and grilled beef dishes.