



Chateau de Marsannay, Bourgogne Rouge, En Montre Cul 2018

\$280/ bottle

Special offer :

\$1,440 / 6 bottles (\$240/ btl)

\$2,400/ 12bottles (\$200/ btl)

Tasting note:

Chateau de Marsannay:

Expressive and powerful nose on notes of well ripe **black fruits** and **spices**. ***Refined and well-balanced palate***, ample and fleshy, with a nice persistence on a pleasant freshness typical of the terroir.

Jaser Morris MW:

*This comes from a 2ha plot on decomposed grèzes litées soil which is very well thought of enabling wines of **elegance and freshness**. This has been racked to tank for bottling next year. Exceptionally dense purple. **Dense and energetic, very dark fruit, fully ripe but not overdone.***

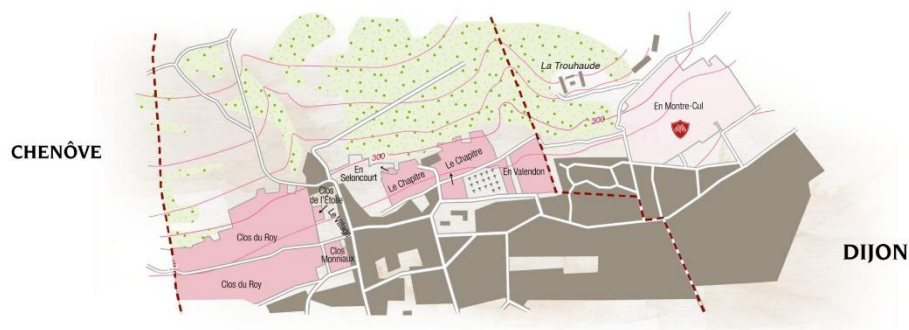
2021 Hachette wine guide's favorite:

Bourgogne en Montre Cul 2018 of Château de Marsannay is one of the favorites of the new 2021 Hachette wine guide edition.

*“Château de Marsannay extends over nearly 40 ha, in **organic conversion**. It is present in village appellations, 1er crus and grand crus of the Côte de Nuits. Since 2012 it belongs to the Halley family, also owner of Ch. de Meursault. Numerous qualitative investments have been made.”*

“Well known to label collectors, this steep terroir – we understand the name of the climate better than ... – is exploited here on a little more than 2 ha: volume therefore, but also, and above all, many qualities. Starting with the robe, a beautiful limpid garnet.

*On the nose, **blackcurrant, cinnamon, roasted coffee and pepper** give themselves to the heart's delight. This concentrated and intense bouquet is matched by an ample, dense and equally expressive mouth (**morello cherry, smoked wood, dried fruits**), supported by **velvety tannins and a long and intense finish**. A very beautiful bottle for laying down."*



Fact sheet:

Operated vineyard surface: 2.17 hectares

Harvest: manual harvest followed by a manual sorting

Time of ageing: 9 months in oak barrels then 1 month in a tank

Offer valid until 31Aug 2025