



JEAN-PHILIPPE MARCHAND

## Marsannay Rouge

### Geographical location :

Situated in the North of Côte de Nuits. Between 260 and 320 meters altitude. This is one of few villages of Bourgogne, which proposed three colors : Red , White and Rose. The climatic conditions are favorable for the cultivation of the vines.

### Grape variety :

100% Pinot Noir

### Harvest :

By hand

### Tasting notes :

The Marsannay reds have intense coloration and a bouquet which smoothly blends red fruits (morello cherry, strawberry) and black (blackcurrant, blueberry). In the mouth, the attack is powerful and generous shading into a long and meaty finish.

### Temperature serving :

13°C-16°C

### Keeping qualities :

From 5 to 15 years

### Serving suggestions :

The Marsannay reds are natural partners for red meats : beef blade or rib steak, or flank steak with shallots, ostrich steak. Feel free to marry them with fresh-water fish (pike, pikeperch, even stuffed carp) or chop suey and vegetable stir-fries, fine cured meats, game fowl, cheeses made from cow's milk...

