



DOMAINE OLIVIER GUYOT

Marsannay “Les Favières” 2016

In the heart of the Côte-d'Or vineyards, Olivier Guyot, a third generation winemaker, has developed his family's farm and vineyards through his passion of the vine. The Guyot family is one of the oldest in Marsannay-la-Côte and today, the estate consists of many small parcels spread over 12 acres (15 hectares). Each plot varies according to soil composition, depth, altitude and exposure. This is the richness and typicity of the Burgundy terroir.



WINEMAKER

Olivier Guyot

APPELLATION

Marsannay Les Favières

REGION

Burgundy

GRAPE VARIETIES

100% Pinot Noir

TERROIR

The soil is composed of clay and limestone. There are 4 acres (1.6 hectares) of Pinot Noir from the Marsannay appellation on the vineyard with an average age of 60 years old for the vines. Since 2000, the vineyard does not use any weed killers in the vines. It uses a system of “lutte raisonnée” (sustainable methods) with the work of butage/ débutage and plowing in the spring.

VINIFICATION

Grapes were manually harvested on September 16, 2016 and then fermented for 3-4 weeks in concrete vats. The wine was aged on lees for 14-18 months in oak barrels: 50% new and 50% 3-year-old.

TASTING NOTES

Eye: Intense red color.

Nose: Red berries (Morello cherry and strawberries) and black berries (blackcurrant and blueberries).

Palate: Attack in the mouth.

FOOD PAIRING

Naturally accompanies red meats like prime rib and can also pair them with river fish like pike, pikeperch, and stuffed carp.

TECHNICALS

Alcohol: 13% | Potential to age: 2-8 years

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