



DOMAINE OLIVIER GUYOT

Marsannay “Les Favières” 2017

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 37 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 ac (1.6 ha) of 60 year old Pinot Noir grapes on the vineyard. The vine density is 4,047 vines/ac (10,000 vines/ha) and yields 3.7 tons/ac (50 hl/ha). 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.

VINTAGE

The region's vineyards were hit by hail/ frost that affected some of the wineries' grape production. Luckily, the harvest grapes from the Domaine were in tip-top condition, ripe and delicious. In the course of vinification, the qualitative potential was soon confirmed, with lovely balance, which will give the wines elegance, finesse, and structure.

WINEMAKING

Grapes were manually harvested on September 17th and then fermented for 3-4 weeks in concrete vats. The wine was aged for 14-18 months in oak barrels (Troncet's forest) with 50% new oaks and 50% 3-year-old oak barrels.

TASTING NOTES

Intense color. Aromas of red berries (Morello cherry and strawberries) and black berries (blackcurrant and blueberries).

FOOD PAIRING

Naturally accompanies red meats (prime rib) and can also be paired with river fish such as pike, pikeperch, and stuffed carp.

TECHNICALS

Alcohol: 13%, Total Acidity: 5.95 g/l, Residual Sugar: <0.2 g/l
Aging Potential: 2-8 years

PRODUCTION

6000 bottles

