



# DOMAINE OLIVIER GUYOT

## Pinot Noir 2018

*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. The vines of Pinot Noir used for this wine are 50 years old and grow on a 10 acres parcel (4 ha). The vine density is 4,047 vines/ ac (10,000 vines/ ha) with a yield of 4.44 tons/ ac (60 Hl/ ha). The estate uses sustainable methods ("lutte raisonnée")

**WINEMAKING**

Grapes were manually harvested on September 17 and then direct pressing. The wine was aged for 12-18 months in oak barrels: 40% new and 60% 3-year-old.

**TASTING NOTES**

**Eye:** A clear and purple, brilliant ruby.

**Nose:** Small red berries (strawberries and red currant) and black berries (blackcurrant and blueberries).

**Palate:** Firm and round in the mouth while the acidity and tannins complement each other.

**FOOD PAIRING**

Naturally accompanies grilled meats and roasted veal and can also be paired with delicatessen, vegetables in salad, pies, poultry, and red fruit tarts.

**TECHNICALS**

Alcohol: 13%, Total Acidity: 6.04 g/l, Residual Sugar: 0.2 g/l

**PRODUCTION**

1,000 cases

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