



## **Dominique Laurent - Marsannay Vieilles Vignes**

### **Vineyard**

Dominique Laurent initiated a new style of trading at the end of the 1980s: small structure, very rigorous selection of vintages and total collaboration with the winegrowers from whom he buys the wines. To this was added a technique, ancestral but new at the time, and since taken up by all his colleagues in Burgundy: vinifying undestemmed grapes and aging these wines without sulfur. The

vineyard is located next to Beaumonts, just below the town of Savigny. These wines know how to combine youth and elegance.

## **Winemaking**

The harvest is manual. Vatting then lasts 15 days, then aging for 15 months in oak barrels of 1 or 2 wines.

## **Tasting**

With a beautiful dark color, this wine has an intense and fruity nose, with a background of very ripe red fruits. The palate is ample, with superb length, fruity and concentrated.

Served at 14-16°C, it will accompany all the great classics, red and white meats in sauces, rabbit with mustard, and cheeses like Epoisses.

Grape variety: Pinot Noir

Taste and flavor: Light and fruity

Alcohol content: 13°