



COLLOTTE MARSANNAY EN COMBEREAU

SKU: FRCOMC

Four generations of the Collotte family have lived and grown vines in Marsannay-la-Côte, the most northerly village of the Côte de Nuits. In 1981, Philippe Collotte - aged only 16 - was the first to bottle his own wines under the family name. Today, his talented daughter Isabelle runs this 17-hectare domaine having finished her studies at the prestigious wine school of Beaune.

Marsannay has a reputation for producing very attractive, generous and well-priced Pinot Noir and is the only Burgundy appellation that can also release white and rosé. Locally Domaine Collotte is regarded as a winery to watch.

Grape Varieties: Pinot Noir

Viticulture: The 50 year old vines are from the En Combereau vineyard where the roots penetrate into a crinoidal limestone soil on bedrock. The vineyards are tended organically, but without certification.

Winemaking: The grapes are 100% destemmed and then a cold pre-fermentation soak is carried out for 5 to 8 days. The wine is aged for 16 months in 25% new French oak Rousseau barrels before bottling with minimal filtration.

Tasting Note: Perfumed nose with dark cherry and pomegranate lovely ripe tannins and hints of game and earth coming through with air. Medium-bodied and juicy, long and refined.

Food Match: Ideal with game, rabbit, grilled pork, veal in red wine sauce and roast beef

Sugar Level: <1g/l

Closure: Natural Cork

