

Marsannay Vieilles Vignes Stéphane Brocard

Grapes : 100% Pinot Noir



Terroir : The vines extend from north to south along the best parts of the hill-slope and the ground at its foot at heights of 255 to 390 metres above sea-level. Exposures range from due east to south. The soils, derived from mid-Jurassic strata, are very diverse in their composition.

Vinification : The vines are 35 years old and farmed following organic agriculture. The wine was aged 15 months in oak with 20% of new oak

Tasting :

Robe : Intense ruby color, with violet highlights; brilliant and limpid
Nose : Red and black fruit (Morello cherry, strawberry, black currant) with licorice notes
Mouth : Powerful and generous, round and fruity, with a long and meaty finish

Food & wine pairings : Grilled duck breast, Coq au Vin, honey-glazed pork roast, Munster, Epoisses.

Operating temperature: 15 to 17°C

Keep : 5 to 10 years

Info : Spread over two different plots, for a total surface area of 1.20 ha, the vines are located at an altitude of 250 to 300 meters on a terroir of limestone, loamy marl and gravel.