



Marsannay Clos du Roy Rouge 2011 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

12.50%

Residual Sugar

less than 2 g/l

pH

3.39

Total Acidity

5.98 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

24/02/2025

Winemaker Notes

The colour is intense. The bouquet is open reminding of wild blackberries, dried prunes and blackcurrant. It will then with age get more musky scents. It is quite tannic but also supple.

Vineyard

Marsannay is the most recent appellation contrôlée of Burgundy (1987). It is the only village which produces all colours: red, white and Rose.

Winemaking

This wine is vinified in vats during 3 to 4 weeks and is then aged in French oak barrels for about 12 to 15 months.

Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took place in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity.

Food match

Grilled and Roasted Red Meats

Delicious with slow roasted lamb

