

BURGUNDY

MARSANNAY “LES ST JACQUES”

DOMAINE FOUGERAY
DE BEAUCLAIR

Appellation	Marsannay A.O.C.
Type of wine	Red wine
Grape varieties	100% Pinot Noir
Soil	Argilo-calcareous with the strong presence of stones and fossils
Age of the vines	30 years
Yearly prod.	
Harvest	
Vinification	Cold maceration then alcoholic fermentation under control of temperature at 31°C, in tank between 2 to 3 weeks. Out of barrels of 1 wine during 12 months
Drink tips	Pheasant, roast quail, venison, skewer
Tasting	Color: Red Nose: Complex, beautiful maturity of the fruit (notes of blackberry), spices and fresh leather. Taste: Well integrated tannins, beautiful balance
Awards	



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