



CLOS CACHET
the finest French wines

MARC ROY

Marsannay 'Les Champs Perdrix'

2021

01

Provenance:
Marsannay,
Côte de Nuits

02

Grape Variety:
100% Chardonnay

03

Pairing:
Roast poultry, rich oysters,
crayfish, scallops and white fish

04

Serving:
Temperature: 12°C



Vineyard Cultivation:

Domaine Marc Roy is an impressive Domaine of only four hectares. Their wines are arguably the most accomplished of the village appellation. This is the only white wine of the range from the Domaine. The Chardonnay plot only produces 2,000 bottles from half a hectare of vineyard and there are only three producers of white "Champs Perdrix" in Marsannay. Indeed, it is a rather unique and rare wine that receives the uncompromising detailed work of Alexandrine Roy.



Vinification:

After a gentle press, the juice is pumped into a stainless steel tank to start its fermentation. Once the fermentation starts, the wine is pumped over in oak barrels with 20% being new. As part of this natural process, the Marsannay doesn't finish or doesn't do its malolactic fermentation. Therefore, it preserves a striking tension and acidity.



Tasting Notes:

The Marsannay Blanc was quite badly hit by the frost, so production is sadly limited. With the fresh, delicate feel of 2021, the vines in Marsannay Les Champs Perdrix are a perfect canvas, giving a wine that is cool and refined, and with gorgeous acidity. I love the airy lightness, which is quite unusual for a Marsannay blanc. 88-89pts – Steen Ohman - WineHog



Soil Type:

Limestone with rocky topsoil



Method:

Organic

Clos Cachet

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Trade Portal

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