

Méo-Camuzet

MARSANNAY

(NEGOCE)

TASTING

This wine is characterised by its freshness, and the remarkable presence of aromas. A fine consistency, too, which contributes to the balance of the wine and its great drinkability.

AGEING

From the very beginning, the freshness of the aromas gives the wine a lot of charm that's quite hard to resist. But it gains in balance after 4 or 5 years in the bottle.

MATURING

Gentle, without too much new oak.

VINIFICATION

The natural acidity it draws from the terroirs of Marsannay ensures good natural extraction and usually there's no need to try and push the grapes to their limit.

VINES

In Marsannay, the vineyard is often young; our vines are about twenty years old and certain parts of our vineyard have been replanted with a selection we made ourselves using our finest vines. Ripening here is good and you even have to be careful not to harvest too late.

SITUATION

Our plots are situated in the lieu-dit "la Varangée" in Couchey. They ripen well but at the same time, are not early-ripening. Other vines, particularly "les Récilles", situated in the centre of the appellation, provide a complement which is sometimes a little riper.

