



## DOMAINE OLIVIER GUYOT

### CLOS DE LA ROCHE GRAND CRU



#### PRESENTATION

The Guyots are one of the oldest family in Marsannay-la-Côte. Olivier Guyot runs the Domain by its own since 1990. From Marsannay-la-Côte to Gevrey-Chambertin, his vineyard is divided up over 15 hectares, ploughed by Indigo, the Domain's workhorse.

There is only one grape variety per wine: the Pinot Noir for the reds and the Chardonnay for the whites. Each plot is unique, depending on its soil, deepness, height and exposure. And this variety gives to the Burgundy's terroir all its sumptuousness and its typicality.

#### WINE TASTING

This wine displays a shiny color, with deep purple gleams. It reveals a floral bouquet made of rose, violet and a slight lime scent. The silky tannins are eager to please with a great density in the mouth. It is recommended to let this wine age for 5 to 7 years.

#### WINE AND FOOD PAIRING

This Clos de la Roche will go well with feathered game, duck in orange sauce or Creole dishes.

#### TECHNICAL INFORMATION

**GRAPE VARIETY :** 100% Pinot Noir

**SOIL :** clayey-marly

**AGE OF THE VINES :** 30 years old

**WINE-MAKING :** Hand harvested, grapes are selected, destemmed and placed in concrete tanks for fermentation: around 10 – 12 days for fermentation, then, devatting and putting into barrels.

**WINE-AGEING :** The wine is stored during 18 months in oak barrels (of which 30% are new).