

Marsannay En Batayart, Domaine Gerard Seguin

Burgundy, France



Product code	GS4221RC
Grapes	Pinot Noir
Country	FRANCE
ABV%	13
Case Size	12
Closure Style	Cork
Producer	Domaine Gerard Seguin
Vintage	2021



Biodynamic



Vegan



Vegetarian



DOMAINE GERARD SEGUIN
GEVREY-CHAMBERTIN

Producer

G rard and Chantal Seguin, along with their son J r me, run this 6.25 ha estate located in Gevrey- Chambertin. Whilst their principal vineyard holdings are in Gevrey, they judiciously bought 2/3rds ha of Chambolle-Musigny in the 1990's and   ha of Fixin in 2006. The vineyards are run sustainably and most of the cellar work, especially the bottling, is done in conjunction with the biodynamic calendar. The fruit here is de-stemmed, fermented in stainless steel for between 15-20 days and then aged in barrel, with up to 50% new oak, for between 15-18 months.

Tasting Notes

Pinot noir de Marsannay is intense in color with a bouquet of red (sour cherry, strawberry) and black (blackcurrant, blueberry) fruits. The attack on the palate is powerful and generous, the finish is fat and long. The vinification is identical to that of the other appellations of the domain with an aging of twelve to fifteen months in barrels, 30% of which is new wood. You can taste the Marsannay rouge with cold cuts, red meats or cheeses from the region.

Winemaking

Considered as the 'golden gate' of the C te de Nuits, AOC Marsannay extends over the communes of Chenove, Marsannay and Couchey, and can be expressed in the three colours – white, ros  and red. Our En Batayart plot is located on the hillside of the commune of Couchey and is planted with Pinot Noir. The soil is shallow, and the limestone rock lies directly beneath. Acquired in 2014, the vines on the plot are 30 to 40 years old. The surface area is 0.2333 hectare. Vinification is traditional in line with all the other wines of the estate; maturation on the lees is carried out for 12 to 18 months in barrels, 30% of which are new wood.