

## Marsannay En Batayart, Domaine Gerard Seguin

Burgundy, France



### Producer

Gérard and Chantal Seguin, along with their son Jérôme, 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 ½ 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.

<b>Product code</b>	GS4222RC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	FRANCE
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Gerard Seguin
<b>Vintage</b>	2022



Vegan



Vegetarian



DOMAINE GERARD SEGUIN  
GEVREY-CHAMBERTIN