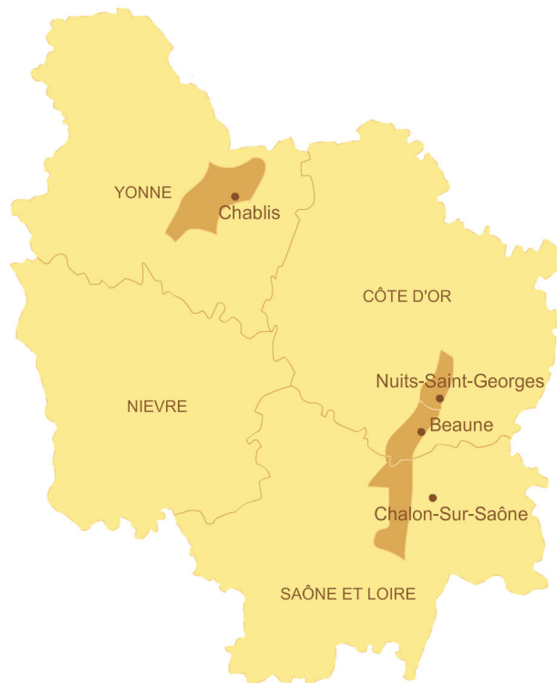


MARC DE BOURGOGNE



Bourgogne
Appellation Régionale
Pinot Noir and Chardonnay



Vineyards situation

This Marc is made of grapes coming from both Côte de Beaune and Côte de Nuits with Chardonnay and Pinot Noir grapes from Premiers and Grands Crus vineyards.

Characteristics

This spirit is called MARC. It is non vintaged because it is a blend of 2 or 3 vintages.

It is aged in oak barrels of different ages and then bottled in 70cl specific bottles.

Wine making

After fermentation, the berries are pressed and distilled. Distillation takes place once in a still.

Winemaker's comments / Gastronomy

Once in barrels, a slow evaporation takes place and gives our marc fine and mellow qualities together with a very elegant caramel colour coming from the tannins of the wood.

Our marc will be the perfect companion for the end of a meal, with an apple tart, or event with an Epoisse cheese.