



Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Marsannay Champ Salomon

Champ Salomon is a *climat* with 50-year-old vines, where the soil is composed of *Entroques* limestone, which brings strength, and *Ostrea Acuminata* marls, which bring more breadth to the grapes of this small plot (0.50 hectare / \approx 1.25 acres).

You will find this complementarity in the earthy character that marks Marsannay *Champ Salomon*. There is good body, with vivacity, strong tannins, and aromatic expressiveness, with red fruits and herbs. Its finish is persistent, with firm fresh minerality.

It is a *terroir* with great potential for ageing; time will produce a more melting texture. We suggest decanting the wine or opening the bottle in advance, for the first 5 years.

Wine-growing processes

The estate has always used environmentally friendly wine-growing processes. Careful soil management has always been a priority.

The vines are carefully chosen by *sélection massale* (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. Sorting on the vine takes place two to three weeks before the harvest. Grapes are picked by hand throughout the estate.

Wine-making processes

Grapes are carefully sorted on two sorting tables, and then transferred by gravity into thermo-regulated tanks. Depending on the vintage, there will be around 50% of whole bunches.

Fermentation uses native yeasts. There is little mechanical intervention during vatting, where natural infusion is preferred. Only the first pressed juices are kept during pressing.

Wines are aged for 12 months in barrels (20% new barrels), and 6 months in stainless steel tanks. The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.



Food and wine pairing

It will pair well with guinea fowl stew served with Lautrec garlic croutons, or with roast suckling pig and soy-flavoured juices, a fillet of beef with beet juices, or duck breast with blackcurrants.

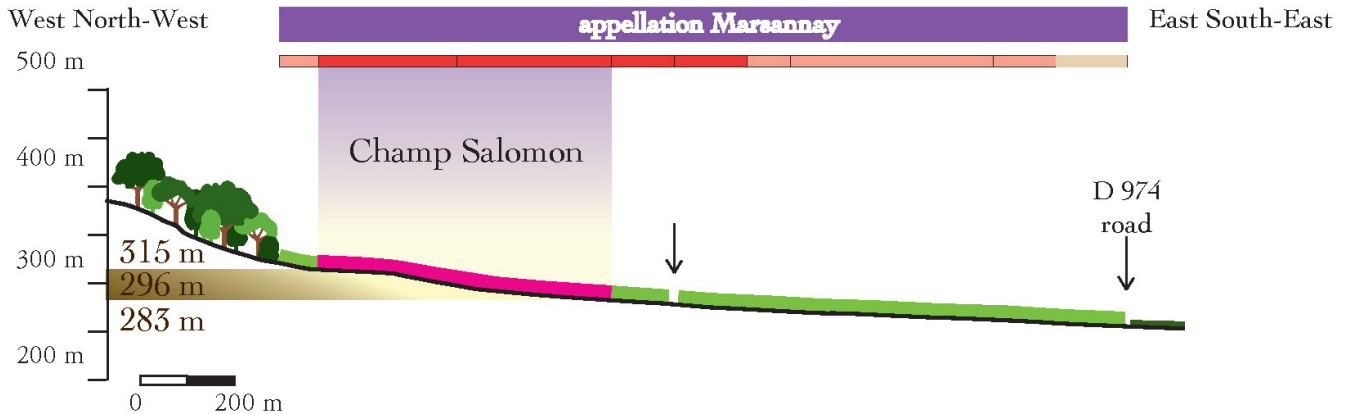


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The Landscape



Located in the heart of the hillside vineyards, west of the D 974 road, Champ Salomon ranges in altitude from 928 to 1033 feet (283 to 315 metres), with an average of 971 feet (296 metres). The slope is very gentle (2%) at the bottom of the hill, and moderate (8%) at the top, with an average of 4%. Exposure is east south-east.

Subsoil and Soil

The Champ Salomon substratum is composed of two geological units, separated by a fault.

The higher western part consists of **Crinoidal limestone**, overlain by colluvial silts which generate a fairly dark soil, full of stones.

The lower eastern part of the plot consists of marls, rich in small oysters (known as **Ostrea acuminata**), generating thicker, heavier soil.

