



Grands Vins de Bourgogne

# DOMAINE RENÉ BOUVIER

## Marsannay Le Finage

**L**e *Finage*, which means territory, is the name given to this wine from different Marsannay plots. The vines grow on several clay-limestone soils, producing a fully rounded wine, in which you will find energetic tannins, fruity aromas (raspberry), and spices. Consistency and freshness mark the finish of this perfect ambassador for the appellation.

We recommend drinking this wine during its dynamic first 5 years, but it can be kept for longer.

It may be necessary to decant certain vintages in their first few 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 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.



*site en construction*

### Food and wine pairing

*Charcuterie (cold cuts), pork, and grilled meats will be perfect with this wine.*



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### The Landscape

The “cuvée Marsannay Le Finage” results from the blend of some lieux-dits located at different places along the hillside vineyard, over the whole appellation. The elevation changes from one plot to the other, but also the slope and the exposure.

### Subsoil and Soil

Subsoil and Soil Due to the wide distribution of the plots producing the “cuvée Marsannay Le Finage” over the whole appellation, the subsoil is representative from this diversity, blending in the same “cuvée” the deposits of clay and limestone dated from the Jurassic and the scree deposits (grèzes litées) and the alluviums (alluvial fan) deposited during the last two million years.

The soils also reflect this extraordinary variability.

