



Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Marsannay Longeroies Vieilles Vignes

Les Longeroies is a *climat* in the northern part of the appellation. The south-east facing plot (3 hectares / \approx 7.5 acres) has 70-year-old vines, on soils dominated by clay, requiring fully ripened grapes to obtain quality tannins.

With Marsannay Longeroies you will enjoy an intense wine, built on the quality of its tannins. Its aromas are slowly revealed to the air, and its distinguished complexity combines blueberry, cherry, hibiscus flowers, fresh hazelnut, and white pepper. The palate has great consistency, and the long and fresh finish reveals liquorice notes.

This is one of the best *terroirs* of the Marsannay appellation, with great ageing potential. You can prepare the wine in advance (by opening the bottle early or decanting the wine) for the first 5 years. You can easily keep it for 15 to 20 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.



site en construction

Food and wine pairing

It can be paired with red meat, such as beef, duck, or pigeon, with tart red fruits to enhance the sauce, a roasted pigeon with liquorice juices, pork simmered for 36 hours, with its spicy juices.

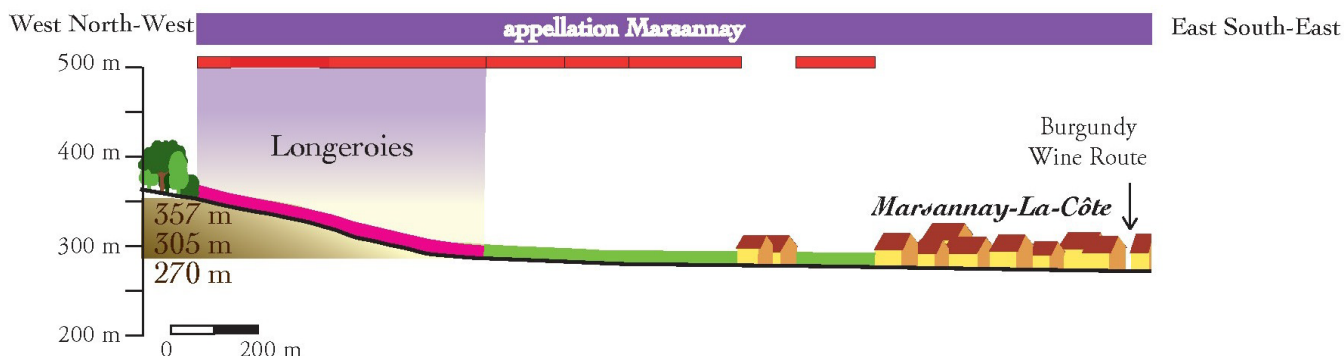


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The Landscape



Covering the hillside between Chenôve and Marsannay La Côte, Longeroies ranges in altitude from 886 to 1171 feet (270 to 357 metres), with an average of 1001 feet (305 metres). There is no slope at the foot of the hill and a steep slope (11%) at the top, with an average of 5%. Exposure is south and southeast.

Subsoil and Soil

The Longeroies substratum is composed of three distinct geological units.

The higher, western part consists of **Prémeaux limestone** and **Comblanchien limestone**, which generate a thin, very stony soil.

Under the central part of the plot, there are **marls**, which generate a heavy, shaly soil.

The lower, eastern part consists of **gravel and silt deposited by the previous course of the River Ouche**, which runs through Dijon today. The overlying soil is well drained and therefore ideal for growing vines.

