



Grands Vins de Bourgogne

## DOMAINE RENÉ BOUVIER

# Marsannay En Ouzeloy

**En Ouzeloy** is a *climat* located at the mouth of a small valley, where the soil is formed from limestone scree, mixed with clay from an alluvial fan. The plot (1 hectare /  $\approx$  2.5 acres) is composed of 60-year-old vines.

The Marsannay *En Ouzeloy* is an airy, perfumed wine, with delicate body, supported by discrete but very present tannins. Very seductive with its palette of fresh raspberry, peony, hawthorn, and a fine spicy saline finish, it is sometimes called *chambolien* (in reference to Chambolle-Musigny), as its structure is so charming. The finish is mineral. If the well-rooted vines and low yields guarantee its potential for ageing, we nevertheless recommend drinking it early to enjoy its mouth-watering youthfulness. It is an ideal wine to pair with fish.

### 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 will accompany red meat, grilled or in sauce, such as braised beef with glazed carrots, but also pike-perch with a red-wine glaze, or bluefin tuna with nori leaves and soba noodles, and veal juices with ginger.*

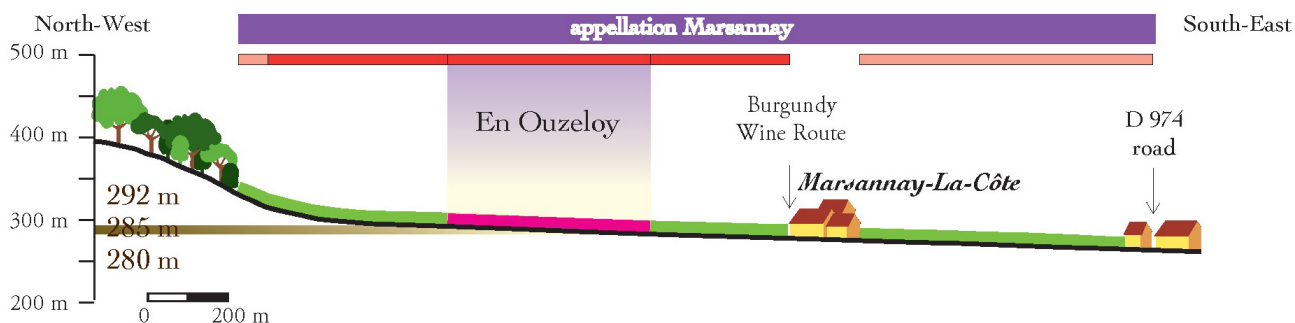


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### The Landscape



Located at the foot of the hillside vineyards, at the outlet of the large dry valleys (combes), west of the village of Marsannay-La-Côte, En Ouzeloy ranges in altitude from 919 to 958 feet (280 to 292 metres), with an average of 935 feet (285 metres). The slope is very gentle, 1 to 3%, on average 1%, with south-eastern exposure.

### Subsoil and Soil

The En Ouzeloy plot consists of alluvial fan deposits of shale and gravel, which settled at the outlet of dry valleys (combes), north-west of the village of Marsannay-La Côte, generating an excellent soil for growing vines, with good drainage.

