Arnaud COMBIER Marsannay 2022 AOP Marsannay





A generous wine that reveals the delicacy of this famous Côte de Nuits Cru..





13% alcohol



100% Pinot Noir



Clay-Limestone.



Destemming on arrival in the winery / Spontaneous fermentation during maceration using natural yeasts / Pigeage and pumping over. Matured in Bourgogne barrels.



A sparkling ruby colour and aromas of red fruit make for a great, silky wine with peppery nuances.

This 2022 vintage already boasts great success!



We could picture ourselves eating this with the lamb shank Shepard's Pie from the <u>Gebr.</u> <u>Hartering</u> restaurant in Amsterdam!



Recommendations: Serve between 60 and 64°F Aging potential: At least 10 years.



Marsannay

2022

ARNAUD COMBIER

GRAND VIN DE BOURGOGNE