Vallet Frères Marsannay Blanc, AOP Marsannay 2023

FBU1252023

Vallet Frères

— Burgundy, France

Marsannay is described as 'the Golden Gate' to the Cà´te de Nuits and this is a classic example from Vallet Frères.

Production

Traditional practices have remained relatively unchanged both in the vineyard and cellar since Vallet-Frères formation in 1864. Very low yeilds are controlled by strict pruning practices. Limestone/clay soils are ploughed, and the grapes are hand harvested. Rigorous grape selection and no destemming (Vallet, like Domaine de la Romanee-Conti are just one of a number of producers who still favour this technique). Grapes undergo immediate pneumatic pressing (to avoid oxidization) and fermentation in oak barrels with batonnage every day. Barrels are rolled to gently combine the lees and wine. After 14-16 months in cask the wine is bottled following a light filtration.

Tasting note

Soft creamy oak notes on the distinctive Vallet nose. Lemons and hints of cloves and vanilla follow with surprisingly but pleasantly taught and savoury notes; the lemon zings through and the acidity is well judged.

Food Match

Of course match with classic Burgundian chicken dishes, such as Poulet de Gaston Gerard (plump chicken in a mustard sauce), but this Marsannay can be matched to sushi when drunk young, and the lemony notes would suit a grilled sea bass. If you decide to cellar it, then try with a regional cheese such as Epoisses.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Marsannay

Winemaker:
Bernard Vallet

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan