

Les Favières





- Charles Audoin was instrumental in the exploration and development of Marsannay as an appellation worthy of recognition.
- Now in the hands of Charles' son, Cyril, this estate is preserving its traditions into the next generation.
- The focus is on single-vineyard bottlings from Marsannay, showcasing the diversity of terroirs in this region.
- Farming is entirely organic with certification as of the 2018 vintage.
- The wines are elegant and refined, with the focus on clear fruit expression.

### **APPELLATION**

Marsannay

#### **SUB-REGION**

Côte de Nuits

## **GRAPE VARIETY**

100% Pinot Noir

# **FARMING**

Sustainable (HVE3), Organic (Ecocert), Vegan

#### **SOIL**

Clay-calcareous

# **VINEYARDS & VITICULTURE**

A one-hectare vineyard that sits above the Château de Marsannay and derives its name from the proximity of bedrock to its surface. 50% of the vines were replanted in 2009.

## **HARVEST & VINIFICATION**

Maceration and fermentation for 15 days, after which the wine is cellared in 20% new oak barrels for 12 to 18 months and for six months in tanks. The wine is finally bottled unfined and unfiltered.

# **ALCOHOL BY VOLUME**

13.3

### **PACK SIZE**

6x750mL