Domaine Charles Audoin

Marsannay Rouge Cuvée Marie Ragonneau



ABOUT THE ESTATE

- 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
Comblanchien limestone

VINEYARDS & VITICULTURE
Named after Cyril's great-grandmother, this cuvée blends three well-situated parcels of vines averaging around 70 years old: Les Crais, La Pucine and Les Plantes Pitois. The parcels lie higher on the slope in the northern part of Marsannay on Comblanchien limestone.

HARVEST & VINIFICATION
100% destemmed. 4-8 day cold soak. Macerated and fermented for 15 days. Aged 12–18 months in oak barrels, 20% new, followed by six months in tank.

ALCOHOL BY VOLUME
13.0

PACK SIZE
6x750mL