



**Wine: Marsannay “ Les Vignes Marie “**

**Domaine: Dery**

**Vintage: 2012**

**Grape: Pinot Noir 100%**

**Alcohol: 12,5 %**

#### **Vineyard :**

The existence of Dery family can be traced back to 1730. The domaine was first established by Mr. Claude Dery in Couchey. Dery’s family respects the traditional winemaking methods and today, Domaine Dery is the owner of 21 Ha of vines, which are located in villages like Marsannay, Fixin and Gevrey Chambertin. Grape varietals ‘Pinot Noir’ and ‘Chardonnay’ are both planted.

#### **Vinification & maturing**

Harvest-picking by hand. The grapes are sorted twice (when picking the grapes and on the sorting table), then partially destemmed and put in stainless steel thermo-regulated tanks. The alcoholic fermentation can begin with natural yeasts we have in the grape berries around 3 weeks. Pumping-over (the must) and crushing are very soft in order to be very careful about the substance and order to get the purest and most representative wine we can have. Soft pressing. The wine is put into the cask further to a soft settling of the juice in French oak (15% for new oak). The malolactic fermentation can begin then with natural anaerobic bacterium from the juice. The ageing lasts 14 months on fine lees. We follow the lunar calendar (“fruit day”) for the bottling without fining and filtering.

#### **Tasting notes**

Dark ruby colour, good intensity. The subtle is reminiscent of blackberries, prunes and blackcurrants. This wine is tannic and very supple. Pleasant aromas of red fruits.

#### **Food pairing**

Roast, grilled or braised red meat.

#### **Serving temperature**

14-15°C

(Indeholder sulfitter)

