

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