

Domaine Ninot

Grands Vins de Bourgogne



Rully 1^{er} cru

MARISSOU,
RED

“Careful, special attention is given here as we speak of Flavien’s vineyard. Increased detailed meticulous attention is given for this small exceptional production.”

Grapevines



GRAPE VARIETY: Pinot Noir 100%

SURFACE: 0,55 ha

LOCATION:

This name indicates a plot of land under the name of Mary, who was a local woman from the village, where “Mary” would have been the name of an adjacent vineyard.
Oxfordian limestones substratum. Very stony chalky brown soil and thin loamy clay-limestone soils. Gentle slope.

IN THE VINEYARD:

Certified organic growing, in respect of the life of the soils.
Planted in 1970 and 1996. Density 10 000 plants/ha.
Guyot pruning, strict dis-budding, ploughing.
Our main aim is to remain sensitive to harvesting grapes with a perfect balance, between freshness and optimal maturity, according to the different vintages.
Harvest carried out by hand.

Wine-making process

VINIFICATION:

We use a natural approach to vinification, avoiding the use of products which would technically erase the vintage’s identity and would contribute to making standard wines.
100% destemming – 4 to 5 days of cold maceration. Use of native yeasts to keep the identity of the land and the vintage.
Punching off the cap and pumping-over. Vatting 15 days.

MATURATION:

Maturation 100 % in 228 litres oak barrels during 18 months.
10 % new barrels. Non-filtered, could present a deposit which in no way affects the quality of the wine.

Tasting and Service

TASTING:

Black fruits aromas like cherry but also tobacco, sweet spices such as black pepper. The tannins are light and silky. Great long-tasting in mouth.

SERVICE:

Can be drunk immediately. Young, open it 1 hour before the service. For ideal consumption, we advise to wait the height of Excellency any time between 3 to 7 years, in accordance with transportation and storage conditions.

THE TEAM’S WORD:

“This wine of four seasons is represented by an exceptional fruit. It can accompany perfectly several dishes; for example beef with haricot beans while, at the same time, sweet and sour dishes such as roast pork with prunes. Not forgetting, it would also be well suited for light cheeses such as Brillat-Savarin!”

Hervé, tractor driver at the estate

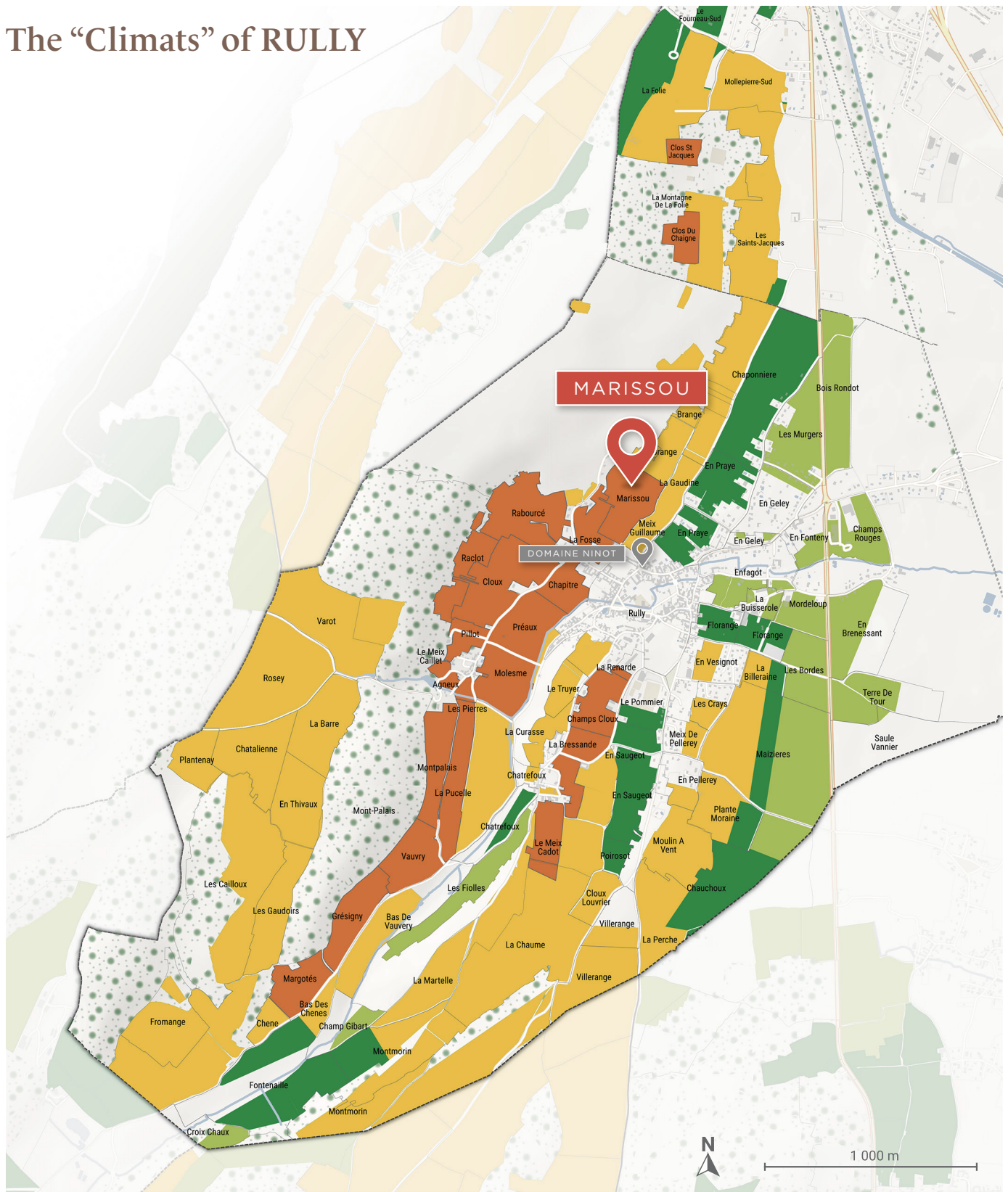


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Le Meix Guillaume - 2, rue de Chagny - 71150 Rully - France | Tél. +33 (0)3 85 87 07 79 | vin@domaineninot.com | domaineninot.com

Alcohol abuse is dangerous for your health, consume in moderation.

The “Climats” of RULLY




Source : Bourgogne Maps

 **Appellations Villages Premiers Crus**

 **Appellations Villages**

 **Regional Appellation Bourgogne:**
Bourgogne Côte Chalonnaise

 **Regional Appellation Bourgogne**

 **Regional Appellations:**
Coteaux Bourguignons, Bourgogne aligoté,
Bourgogne Passe-tout-grains, Bourgogne mousseux,
Crémant de Bourgogne

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