



Marsannay Clos du Roy Rouge 2021 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.54

Total Acidity

5.58 g/l

Drinking Window

2025 - 2035

Tasting Guide



Tasting note printed

06/02/2026

Winemaker Notes

Richly fruited wine with notes of dark cherries and savoury characters on the palate.

Vineyard

This east-south oriented vineyard lies in the village of Chenôve. The soils are dark brown, dry and contain marls and clay with stones and gravels that help the drainage. The Clos du Roy vineyard may be the first parcel to get the 1er Cru appellation in the near future.

Winemaking

This wine is fermented in vats for 3-4 weeks and aged for 12-15 months in oak barrels before bottling.

Food match

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

