



Vineyard

Domaine de Marsoif has been established for 40 years in the Burgundy-Franche-Comté region. The love of working the land encourages the Masson family to produce distinguished, convivial and traditional wines. The family wine estate benefits from vines located on south-west facing slopes at an altitude of 200 m and allow the grape varieties to express themselves fully. These characteristics added to the know-how of the Masson family result in the production of harmonious wines and constantly improving quality.

Winemaking

The maceration is carried out cold and the vinification is classic, without punching down, in stainless steel vats. Aging takes place in thermoregulated stainless steel vats.

Tasting

Its color is ruby, quite light. This is a light wine, with aromas of red fruits and blackberries, enhanced by subtle peppery notes. The palate is frank, with notes of red fruits

Grape variety: Pinot Noir

Taste and flavor: Light and fruity

Alcohol content: 13.5°

Allergen: Sulphites

Service advice

Its silky texture with delicate tannins makes this wine the ideal partner for a tasting of fine charcuterie or grilled fish. Serve it at 13-14°C.