

**Winemaker :** Marc Soyard

**Region:** Burgundy

**Location:** Plombières-lès-Dijon



# Marsannay

TERCET

**Appellation:** Marsannay

**Varietals:** 100% Pinot Noir

**Farming:** Organic practices.

**Vineyard/Terroir:** "Le Champ Perdrix" with clay-limestone soil and oolitic and comblanchian limestone subsoil.

**Exposition:** Southern exposure

**Vinification:** Whole-cluster fermentation with indigenous yeast. Vinification without punching the cap, stirring the lees or pumping over.

**Elevage:** Aged 18 months in new (33%) and used (66%) oak barrels.

**SO2:** Minimal at bottling.



## About the winemaker:

Tercet is a partnership between Marc Soyard (Domaine de la Cras) and Florent Lambert, a vineyard manager in the Côte d'Or. The two friends originally met in viticulture school, and Tercet is the realization of their dream for two outsiders to make wine together in Burgundy. They have each taken their own path. Marc took over Domaine de la Cras in 2014, while Florent is responsible for farming several hectares of vines in prestigious appellations in the Côte de Nuits.

Their vision is to work together to create a focused offering of exceptional wines vinified by Marc Soyard, according to his house style. All wines are vinified and bottled by Marc Soyard at his cellar in Plombières-lès-Dijon using indigenous yeasts and minimal intervention. Several of the cuvées are made from grapes grown by one of the partners in vineyards they farm themselves, while others are vinified using organically-farmed grapes purchased from friends.