

Winemaker : Marc Soyard

Region: Burgundy

Location: Marsannay



# Marsannay Les Champs Perdrix



## TERCET

**Appellation:** Marsannay

**Varietals:** 100% Pinot Noir

**Farming:** Organic

**Vineyard/Terroir:** Facing South, in the southern part of the Marsannay appellation. The topsoil is of clay and limestone sitting on Oolithic and Comblanchien limestone subsoil. The vines are pruned Guyot-style

**Vinification:** Whole-cluster fermentation with indigenous yeasts. Two thirds of the wines are aged in old used barrels, with the remaining in new barrels. No fining, filtration or added SO<sub>2</sub>.

**About the winemaker:** In 2013, Marc Soyard was chosen by the City of Dijon to take over the Domaine de la Cras, which the city had recently acquired to preserve open space. Marc was given free reign to live on-site at the domaine, tend to the vineyards, and produce and sell his own wines, under the condition that he pay a yearly 'rent' in bottles to the city of Dijon.

Originally from a non-winemaking family in the Jura, Marc worked for six years at Domaine Bizot in Vosne Romanée as chef de culture (vineyard manager), while also working in the cellar closely with Jean-Yves Bizot to learn the winemaking process. Marc has adapted the same precise hands-off, natural philosophy to Domaine de la Cras that he learned at Domaine Bizot, and has reinvigorated this overlooked terroir at the northern edge of the Côte d'Or with his incredible energy and well-balanced wines.