Pierre-Olivier Garcia,

Marsannay `Clos du Roy` 2022

Côte de Nuits, Burgundy, France

PIERRE-OLIVIER GARCIA



Grape Varieties	**100% Pinot Noir**
Winemaker	**Pierre-Olivier Garcia**
Closure	**Natural Cork**
ABV	**13.5%**
Residual Sugar	**0.5g/L**
Acidity	**5.49g/L**
Wine pH	**3.2**
Bottle Sizes	**75cl**
Notes	**Certified Organic, Vegetarian, Vegan**

PRODUCER

Childhood friends Mathieu Moron and Pierre Olivier Garcia began their new venture in 2016 when Mathieu's father gave him a small parcel of vines in Nuits-Saint-Georges. They bought a house in the centre of Nuits and converted it into a winery. Mathieu and Pierre Olivier work the vines in order to restore biodiversity in the vineyards, something they feel has been lost due to the focus on single-crop farming across the region. Their 'eco-attitude' means they experiment with cereals, ploughing, planting trees and even use chickens to graze the land, in an attempt to bring back bees and butterflies to their 0.4 hectares of vineyard. In addition, they source grapes from a network of grower friends with whom they work closely, in order to have as much control over the quality as possible.

VINEYARDS

The 'Clos du Roy' vineyard is the northernmost site in Marsannay. As a 'clos', it is surrounded by a stone wall which retains the heat and helps to ripen the grapes. The vines are planted on a light gravel deposit that lies on a bed of limestone and marl, lending the wine an expressive mineral tension and powerful intensity.

VINTAGE

Following a string of difficult years, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite a drought during the growing season, volumes returned to average levels and the quality of the grapes was such that very little sorting was required.

VINIFICATION

Upon arrival at the winery, 70% of the fruit was destemmed and the remainder left as whole bunches to undergo maceration over 18 days, with one daily pump over by hand. Fermentation took place in oak barrels, after which the wine was then aged in old oak (second, third and fourth use) for 12 months before bottling.

TASTING NOTES

The Marsannay `Clos du Roy` displays perfumed aromas of crunchy red fruits and violets. The palate is energetic and tightly wound with precise fruit, beautifully balanced with supple tannins and fresh acidity.