



# Marsannay

## Cécile

### In the vines

With this special cuvée, in 2023 I pay tribute to my maternal grandmother—Cécile, who passed on to me a love for working the land, by blending terroirs from Marsannay Champs-Perdrix and Genelières.

The cuvée is renewed in 2025 using the following terroirs:

- Longeroies
- Champs Perdrix
- Ouzeloy
- Genelières

### Viticulture

Guyot and Cordon de Royat pruning systems, mechanical ploughing, and the use of 100% organic fertilizers.

We use certified organic products and maximise manual work, including bud removal, shoot trimming, leaf removal, and green harvesting.

Soil management is carried out in a reasonable manner, with preventive vineyard practices aimed at reducing sulfur and copper treatments in the parcels. The parcels are currently under organic conversion (AB).

### Harvest

Hand-harvested in 20 kg crates, with sorting carried out directly in the vineyard.

### In the glass

Fresh raspberry and spiced red cherry notes, with floral characters and silky tannins.

### Vinification


Vinification without additives, using indigenous yeasts, with ageing designed to preserve freshness and express the terroir.




 **Area**  
0.10 ha

 **Planting year**  
1980–2008

 **Average production**  
630 bottles

 **Grape variety**  
100% Pinot Noir

 **Ageing**  
Matured in a single new 500-litre oak barrels.

 **Keep**  
15–20 years

 **Best tasting time**  
8–10 years

**MICHEL NADDEF**

30 Rte des Grands Crus, 21220 Fixin

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