MICHEL NADDEF

Marsannay

Champs Perdrix

In the vines

Grapes selected from the calcareous hillside of Champs Perdrix ("stone fields").
Old vines with twisted trunks and naturally low yields, planted on a thin layer of clay over the bedrock.
Parcel currently a candidate for Marsannay Premier Cru classification.

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

Harvest

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

In the glass

Smoky and flinty notes, red cherries with spicy accents, firm yet smooth tannins, and saline notes.

Vinification

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

Area
0.50 ha

Planting year
1979

Average production
1500–4000 bottles

Grape variety
100% Pinot Noir

Aging
30% matured in oak barrels.

Keep
10–15 years

Best tasting time
Around year 8

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