



Our terroir shapes us

Marc de Bourgogne

The residue of solids remaining in the press after the wine is pressed is known as "marc" in Burgundy. This is made up of grape skins, pips and stems (the vegetal structure of the bunches).

The "Marc de Bourgogne" appellation is given to the spirit produced from the distillation of the "marc". It is a dry "digestif" (after dinner spirit). Our Marc is smooth and fruity with lovely notes of dried fruit and nuts, honey and liquorice. It is supple on entry to the palate and shows an impressive persistence!

- ⊙ **Appellation :** Marc de Bourgogne
- ⊙ **Best drinking time :** from bottling with no time limit
- ⊙ **Serving temperature:** at room temperature or slightly warmed in the palm of the hand
- ⊙ **Production :** The "marc" is collected from the press, and then rehydrated to be distilled in the alembic still. The result is a white spirit of between 40 and 50%. This spirit is then aged in oak barrels for at least 10 years before being bottled.

