



COLLOTTE MARSANNAY BLANC

£34.00

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Four generations of the Collotte family have lived and grown vines in Marsannay-la-Côte, the most northerly village of the Côte de Nuits. In 1981, Philippe Collotte - aged only 16 - was the first to bottle his own wines under the family name. Today, his talented daughter Isabelle runs this 17-hectare domaine having finished her studies at the prestigious wine school of Beaune.

Marsannay has a reputation for producing very attractive, generous and well-priced Pinot Noir and is the only Burgundy appellation that can also release white and rosé. Locally Domaine Collotte is regarded as a winery to watch.

Grape Varieties: 100% Chardonnay

Viticulture: The grapes comes from three parcels of vines aged between 20 and 30 years: Les Etalles, En Blungey and Le Poiset, all planted on limestone soil.

Winemaking: After a gentle press, the juice is fermented in 50% French oak barrels for 9 months. The rest in tanks to offer some freshness

Tasting Notes: A delicious full-bodied, textured dry white with layers of creamy peach, citrus vanilla and cashew nuts

Food Match: Ideal with garlic chicken or grilled scallops.

Sugar Level: 0.7g/l

Closure: Natural Cork

