

DOMAINE PHILIPPE
NADDEF



Marsannay

Choeur
de Terroirs

In the vines

Grapes from 5 terroirs as follows : «En Sampagny», «En Leautier», «En la Brouade», «En Blungey» and «Aux Perches» on soils mainly made up of sandy marl as well as Bresse marl.

The location of the plots to the north and south of the village of Couchey, for the most part near the Route des Grands Crus, makes it possible to limit water stress and benefit from a good balance of ripeness.

Viticulture

Guyot & cordon de Royat pruning, mechanical plowing and 100% organic fertilizers.

We use organic products, and we maximize manual labor: disbudding, trimming, leaf stripping, green harvesting.

Harvest

Manual harvest in 20 kg boxes with a firstsorting at the vineyard.

In the glass

Red fruits and very delicate tannins, giving a supple wine with freshness.

Vinification

2nd sorting at domaine.

100% destemmed, natural yeasts, moderate punching down and pumping over.



Area

90 ares



Planting year

1921 / 1974 / 1980 / 1990 / 1997



Average production

5000 bottles



Grape variety

100% Pinot Noir



Aging

18 months 10% new barrels (from Tonnellerie Rousseau)



Keep

4 -10 years



Best tasting time

6 years

Domaine PHILIPPE NADDEF
30 Rte des Grands Crus, 21220 Fixin

Instagram: @michel_naddef

www.domaine-naddef.com