

Guillemot Michel Marc de Bourgogne

Domaine Guillemot-Michel

France

Grapes are harvested at full maturity from vines 55 years old on average; they are destemmed and fermented immediately after pressing. Distillation takes place around one month after harvest (during autumn/early winter) in the estate's two traditional copper stills. The Marc is then aged 2- 4 years in special old oak barrels that comes from other biodynamic estates in Burgundy (such as de Montille, d'Angerville, Leflaive, La Soufrandière, etc.). They housed white wine for at least 7-10 years, and as a result, they bring aroma and complexity, but without an abundance of tannins.



Aromas of almonds, vanilla, caramel, lemon peel and spice are met with honey and floral notes. It boasts complexity with a creamy, round texture and elegance.

Specifications

Proof	84
Special Ingredients	chardonnay grapes
Still Type	traditional Burgundy copper still
Aging	aged 2- 4 years in special old oak barrels.
Agricultural Practices	Biodynamic
Certifications	Demeter Biodynamic
Pairings	Great as an aperitif, digestive or cocktails; pair with chocolate desserts.

Codes, Weights and Measures

UPC	7 84585 02084 3
Units/Case	3
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02084 0
Case Weight	10
Cases/Pallet	30
Layers/Pallet	6
ABV	42.00%
SRP	\$ 125.50 USD 750mL Bottle

Reviews and News

2012 Guillemot Michel Marc de Bourgogne - SILVER MEDAL - USA Spirits
2012 Guillemot Michel Marc de Bourgogne - GOLD - 92 PTS - PR%F Awards