

## 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

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

## Codes, Weights and Measures

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