



Domaine Georges Glantenay

“MAISON DIEU”

AOC Bourgogne Côte d’Or

Coming from a line of winegrowers from father to son since the 17th century, this domaine located in Volnay in Côte-d’Or, Burgundy, is a family winery born from the sharing of the estate of Pierre Glantenay in 1893. After his son Georges then his grandson Pierre, it is now the fourth generation who is at the head of the estate, represented by Guillaume and Sarah, brother and sister. This domaine has 8 hectares of vines, managed in organic practices agriculture, with the greatest respect for the terroir. They strive every day to maintain and embellish the family heritage, but also to expand it as soon as an opportunity arises.



COUNTRY

France

VARIETAL

Pinot noir

SOIL TYPE

Clay-limestone and loamy

VINEYARD

Area: 1.85 hectares

Age of vines: 45-80 years

Plots: Les Grandes Terres, En Monpoulain, Les Vèves, Les Petits Prés, Les Sausots, Les Lameroses, Les Taupes
Maison Dieu.

HARVEST

Manual harvesting & rigorous selective sorting.

VINIFICATION

7-day cold pre-fermentation maceration, temperature control. 15-day vatting. Aging on fine lees in oak barrels. Traditional racking with broquereau. Bottled at the estate by gravity. Storage: 2 to 5 years.

TASTING NOTES

On the eye, a rich color, a deep ruby. On the nose, the very rich bouquet opens with a basket of small red and black fruits (strawberry, cherries, blackcurrant, blueberry). Very energetic on the palate, the Pinot Noir Maison Dieu is a structured wine, full of freshness and finesse.

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