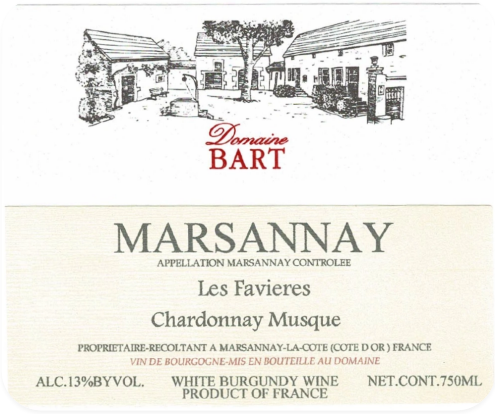
DOMAINES ET SAVEURS
COLLECTION
JEANNE MARIE DE CHAMPS

Domaine Bart

MARSANNAY LES FAVIÈRES

White - Village



DOMAINE BART

History

Domaine Bart continues his development and his success. Top scores, references as "farmer" and wine maker with detail work.

A few years ago, Pierre (MArtin's nephew and odile's son) became the grower of the year for Burgundy. It is great, proving that the work done in vineyards is followed: organic, conrolling water, production and ripeness for picking.

As well the adaptation to each single vineyard (destamped or not or part) including the various MArsannay red, longer time on oak (barrels or demi-muids); longer time after raking (only one is done) and bottling un fined and non-filtered for the red wines. The quality is recognized in many news papers and tasting. Purity of terroir and precision in relation with subsoil. It is fascinating to see how they adapt their vinification (after their farming) to weather. It is impressive to dscover the details which they adjust between vintage and graps to express the maximum they can exatract the fruit and the quality in the bottle.

Vines & Wines

Vineyards size
20 Hectares (8.3 acres)

Farming
Lutte raisonnée on every parcel, some of them are organically worked; but the amount and size of some of them prevents from being certified.

The top value of the domaine
A work in the vineyards associating old techniques (plowing, etc) and a following parcel per parcel to study the influences of the micro climates in the time.

A few woods
Brother, sister and nephew; an association of competences as well as quality on each level of the work in the vineyards, during harvest and

vinification. Lutte raisonnée, bottling unfined and non-filtered for red wines.

The wines
Precise, natural, no yeast, giving time to time, an "haute couture" elevage with bottling depending on natural clarification. Oak barrel are used depending on the Terroir.