



TECHNICAL INFORMATION

Appellation:	Marc de Bourgogne
Ageing:	10 to 16 years in oak barrels
Grape variety:	Pinot noir
Production :	400 bottles
Characteristics:	<p>The Marc de Bourgogne is the result of distilling the residue (skins, pips and stalks) - known as <i>marc</i> - of pressed red grapes. This residue is usually distilled by the local still-man. The alcohol is then matured for at least 10 years before being bottled. As with all good spirits, the length of ageing is more important than the vintage, which is why we put the date of bottling on each bottle.</p>
Note:	<p><i>Marc</i> is to be drunk at the end of a meal, and is much appreciated by cigar-smokers. It is also used in the traditional <i>trou bourguignon</i> - blackcurrant sorbet with <i>marc</i> - which is served between courses during gourmet dinners.</p>