



Albert Morot

GRAND VIN DE BOURGOGNE

LE MARC DE BOURGOGNE



Marc is a distillation of what remains in the grape press after pressing - the skin, pulp and seeds.

The eau de vie produced in this way by Maison Passerotte in Beaune is then aged in new French oak barrels for at least 9 years in the first level of our cellars.

A powerful spirit with grassy and spicy notes, this Marc is a digestif drunk at the end of the meal.

It is bottled, labelled and encapsulated by hand, on order.

Domaine Albert Morot - Chateau de la Creusotte

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