



Domaine Bart

Marsannay Les Ouzeloy

Grape Pinot Noir

Sub-soil Jurassic, marl and "entroques" calcar

Vines sustainable / organic farming with a precise following of rain. Average age 35 years.

Vinification Harvest: Hand picked with assortment in the vineyard and on conveyeur table at the domaine.  
Vinification: Small part is whole clusters, 5 days cold soak and classical vinification, only with nature yeast.  
Aging: 15 months in french oak barrel, with 15% new oak  
Unfined and no filtration

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Bourgogne

Domaine Bart

**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.

**History**

Since generations the domaine was born from the dissolution of the domaine Claire Dau.

Martin took over the Estate in 1988. It is now a familial domaine, with a collective and precise work to get quality and respect of the nature. Now Martin, his sister Odile and his nephew, son of Odile, Pierre work in the domaine.

**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 unfinned and non-filtered for red 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.

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