



# Comte Senard



## MARC DE BOURGOGNE

Our Marc de Bourgogne is the result of the distillation of press residue from Corton « Clos du Roi » and « Les Bressandes ». After distilling, the alcohol is then refined in barrels for 7 years before being bottled. It began its ageing in 2012.

**Grape variety** Pinot Noir

**Maturation** 7 years in oak barrels.

### Tasting

A beautiful coloring. A powerful wine with caramel aromas...

**Ageing potential** limitless

### Food paring

After a meal, ideal with a cigar.

### Domaine Comte Senard

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