

CLIMAT CARD BEAUNE LES MARIAGES, CUVÉE MARIE-SOPHIE GRANGIER



CLIMAT & TERROIR

This plot is located under the Premier cru « les Grèves », on the bottom of the hillside.

Operated vineyard surface:

8340 square meters Appellation: Beaune Soil: sandy clay-limestone Grape variety: Pinot Noir Exposure: East Location: bottom of the hillside

VINIFICATION & AGEING -

Harvest: manual harvest followed by a manual sorting

Vinification: after destalking all the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be puncutated by push downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (20%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 15 months in oak barrel then 2 months in a tank

TASTING -

Softly smoked nose with notes of crisp red fruits. Food & wine pairings: Rack of lamb and vegetables Cellaring potential: from 5 to 10 years

