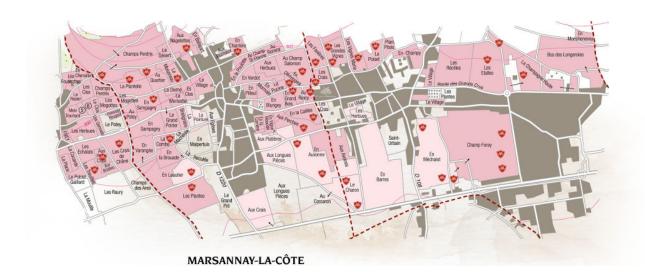


CLIMAT CARD BOURGOGNE DU CHÂTEAU



CLIMAT & TERROIR

This Cuvée is a blend of several plots close to Marsannay: En Auvonne, La Champagne Haute, Champ Forey, En Leautier, Les Plantes et Le Charon.

Operated vineyard surface: 4.63

hectares

Appellation: Bourgogne

Soil: clay-limestone in plains

Grape variety: Pinot Noir **Exposure:** South/South-East

Location: bottom of the hill-

side, in plains

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 punctuated by push-downs in order to obtain a soft and complete extraction.

Ageing: in oak barrels and in wooden vats

Time of ageing: 9 months in oak barrels then 1 month in a tank

TASTING -

Garnet shiny colour, nose of red and black fruits, with spicy hints. Present and well-bodied tannins on the palate.

Food & wine pairings: Grilled meats, bourguignon, cheeses

Cellaring potential: From 3 to 5 years

