



CHÂTEAU DE
MARSANNAY

CLIMAT CARD CLOS DE VOUGEOT GRAND CRU



CLIMAT & TERROIR

Soft slope suitable for drainage and composed of Bathonien limestone. This is where the wines reveal their best expressions.

Operated vineyard surface:
2800 square meters

Appellation: Clos de Vougeot Grand cru

Soil: brown and gravel clay-limestone

Grape variety: Pinot Noir

Exposure: East

Location: bottom of the hillside on a gentle slope

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after partially destalking 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 new oak barrels (100%)

Time of ageing: 12 months in new oak barrels then 5 months in a tank

TASTING

Powerful and expressive nose of black fruits aromas with a hint of spices and fresh tobacco. Complex and well-structured palate with mellowed tannins.

Food & wine pairings: Red roasted or gravy meats, roasted pheasant, boar or leg of venison, cheeses (camembert, brillat-savarin, cîteaux...)

Cellaring potential: from 5 to 20 years

