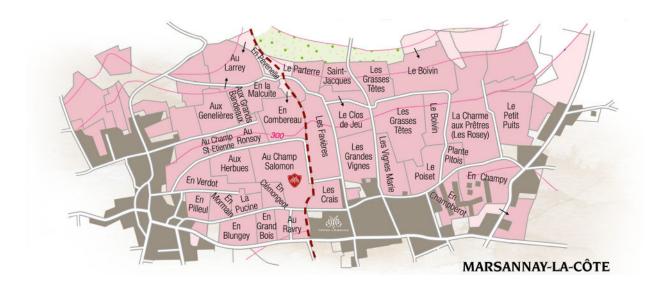


## CLIMAT CARD MARSANNAY AU CHAMP SALOMON



## **CLIMAT & TERROIR**

New plot selection. One of the well-known vineyards of Couchey.

Operated vineyard surface: 0.17

hectares

**Appellation:** Marsannay

Soil: stony clay-limestone formed

from cone pebbles

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

Location: mid-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 downws in order to obtain a soft and complete extraction.

**Ageing:** in new oak barrels (33%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 12 months in oak barrels then 4 months in a tank

## TASTING -

Nice intense purple colour. Subtle nose on red and black fruits with hints of sweet spices and a nice deep, mellow and gourmet palate.

Food & wine pairings: Duck breast with blackcurrant berries

**Cellaring potential:** from 5 to 12 years

