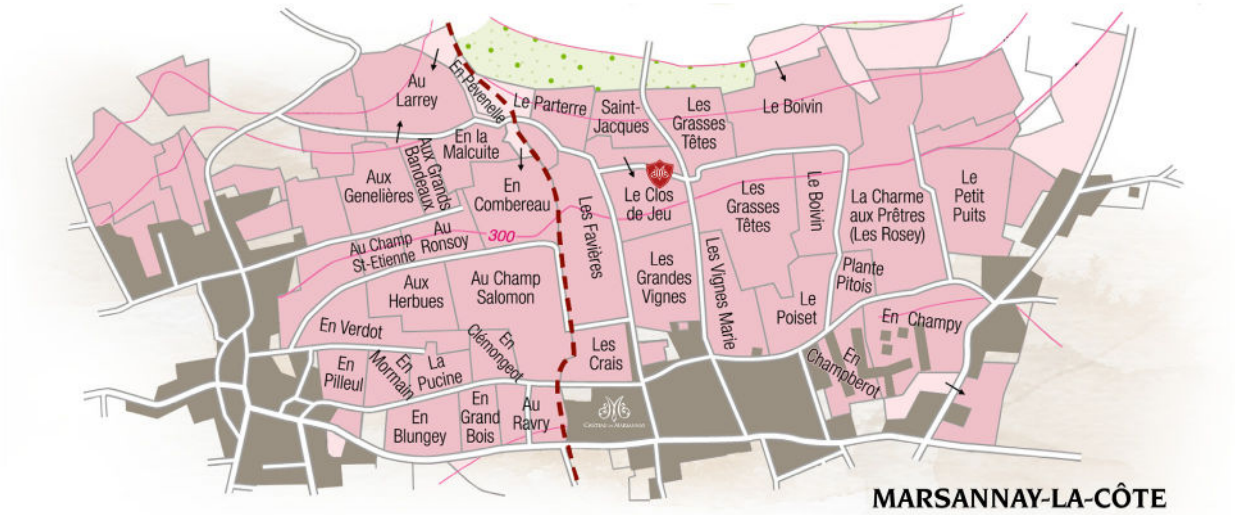
CHÂTEAU DE MARSANNAY

CLIMAT CARD
MARSANNAY CLOS DE JEU



CLIMAT & TERROIR

« Jeu » comes from the Gallic « juris » meaning wooded height which could evoke a wood in the Clos.

Operated vineyard surface: 1.79 hectares

Appellation: Marsannay

Soil: stony clay-limestone composed of Entroques limestone

Grape variety: Pinot Noir

Exposure: South-South/East

Location: mid-slope

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 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

Wine with a fine nose of undergrowth and cherry stone aromas. Silky and structured palate, with supple tannins and a gourmet finish.

Food & wine pairings: Grilled meats on the barbecue, lamb stew, Munster or any other ripened cheese

Cellaring potential: from 5 to 12 years