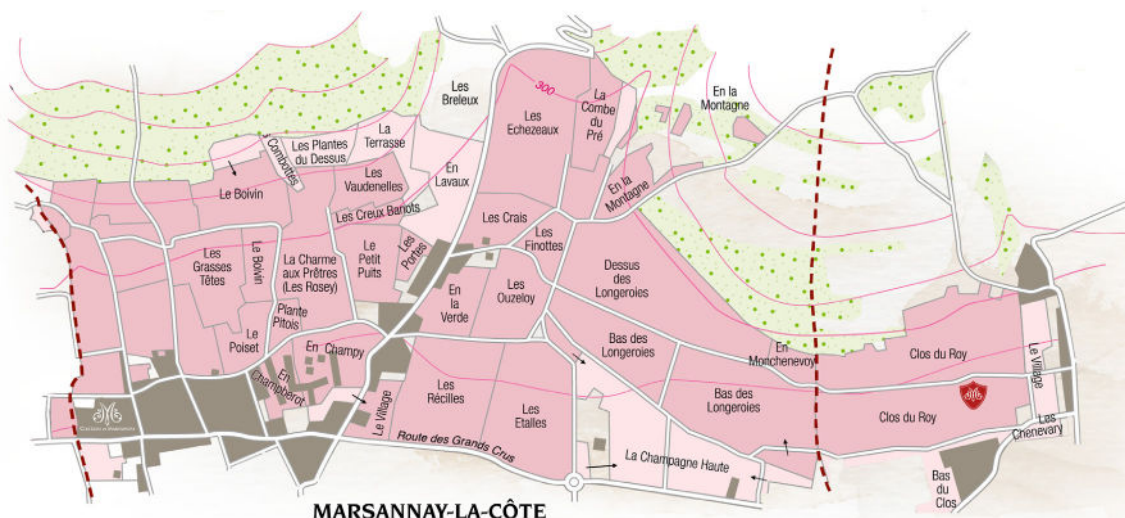




CHÂTEAU DE  
**MARSANNAY**

CLIMAT CARD  
**MARSANNAY CLOS DU ROY**



## CLIMAT & TERROIR

Well-known vineyard since the age of the Dukes of Burgundy in the 13th century. Clos du Roy was served at the tables of King Louis the 14th and King Louis the 16th.

**Operated vineyard surface:**  
2400 square meters

**Appellation:** Marsannay

**Soil:** characteristic sedimentary strata, gravel coming from the fragmentation of the Comblanchien limestone

**Grape variety:** Pinot Noir

**Exposure:** East/South-East

**Location:** bottom of the hillside and 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 (50%) 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

Well-balanced wine with delicious red fruit aromas. Racy and generous palate.

**Food & wine pairings:** Grilled, roasted or braised red meats, marinated preparations, ripened cheeses

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

