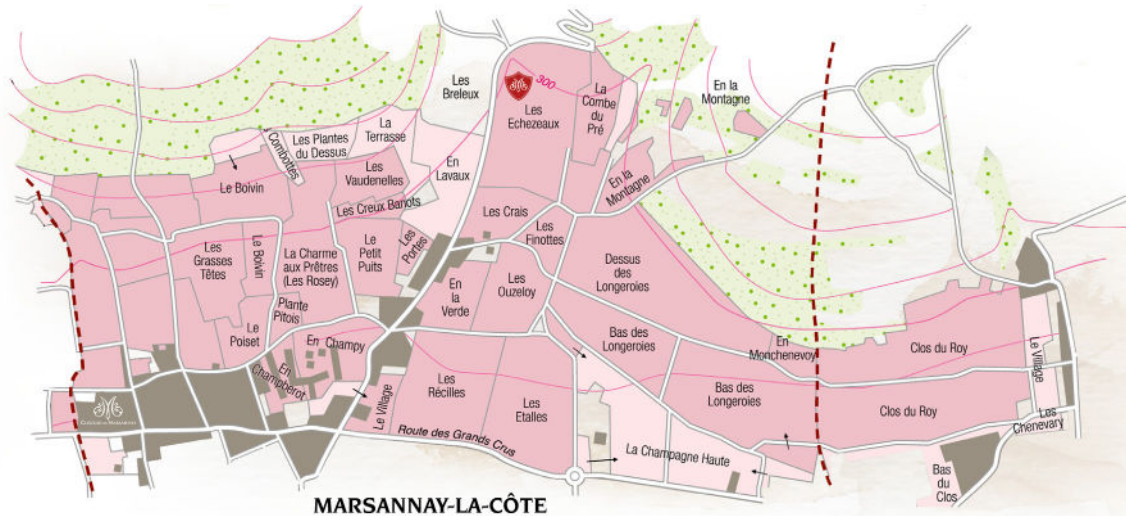




CHÂTEAU DE  
**MARSANNAY**

## CLIMAT CARD MARSANNAY ES CHEZOTS



### CLIMAT & TERROIR

Located between 2 valleys, which creates a fresh terroir that helps to slow the ripening process.

**Operated vineyard surface:** 2 hectares

**Appellation:** Marsannay

**Soil:** sandy loamy clay resulting from the alteration of *Ostrea acuminata* marls

**Grape variety:** Pinot Noir

**Exposure:** 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 downs in order to obtain a soft and complete extraction.

**Ageing:** in new oak barrels (20%) as well as in oak barrel of one or two years

**Time of ageing:** 13 months in oak barrels then 3 months in a tank

### TASTING

Expressive nose on red fruits notes. Frank attack, supple and plain palate. A juicy and gourmet wine, with a nice length.

**Food & wine pairings:** cut of beef, roasted farm chicken

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

