



CLIMAT & TERROIR

Château de Marsannay owns 70 ares in 3 plots at the top of the hillside.

Operated vineyard surface: 7000 square meters

Appellation: Marsannay

Soil: Entroques limestone and Ostreia accuminata marl mixed with gravel cones

Grape variety: Pinot Noir

Exposure: East/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 (40%) as well as in oak barrels of one or two years, preceded by a soft must pressing

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

TASTING

Wine with intense aromas of red and black fruits, undergrowth, wood and spices. Powerful palate rich in fruits with firm tannins and a long finish.

Food & wine pairings: Roast pork, veal stew, beef cheek, marbled ham

Cellaring potential: from 5 to 12 years

