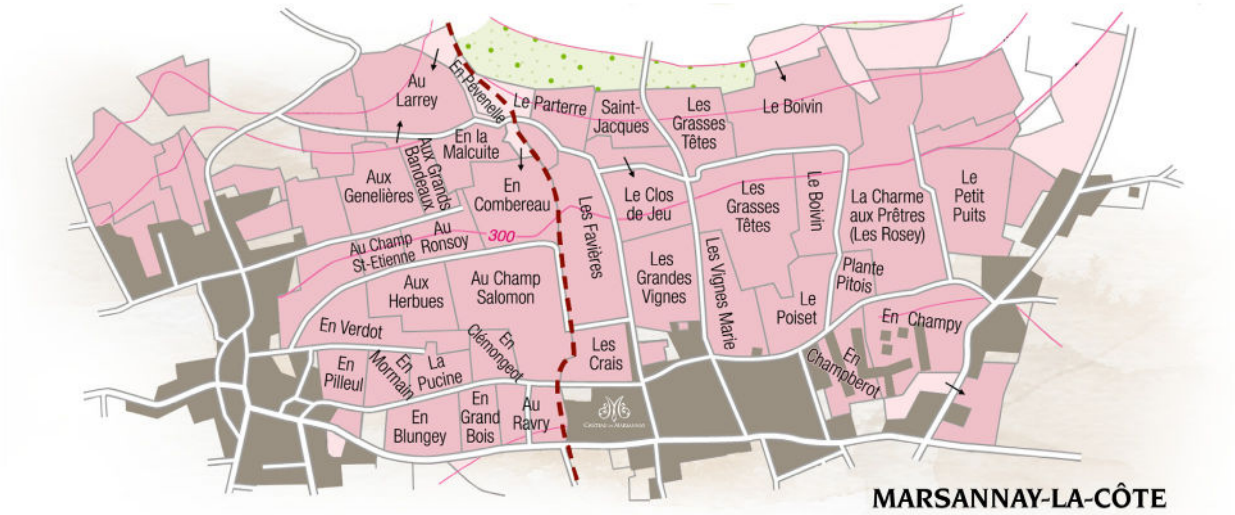
CHÂTEAU DE
MARSANNAY

CLIMAT CARD
MARSANNAY ROUGE



CLIMAT & TERROIR

Blend of several plots of Marsannay appellation reflecting its terroir complexity.

Operated vineyard surface: 8.87 hectares

Appellation: Marsannay

Soil: clay-limestone composed of Entroques limestone, Ostrea accuminata marl or 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 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 barrels of one or two years, preceded by a soft must pressing.

Time of ageing: 11 to 12 months in oak barrels then 5 to 7 months in a tank

TASTING

Notes of ripe black fruits, spices and undergrowth with a supple and fresh palate.

Food & wine pairings: Burgundian Fondue, cream Of Mushroom

Cellaring potential: from 5 to 7 years