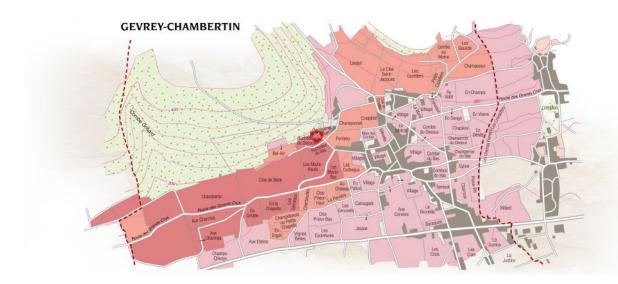


## CLIMAT CARD RUCHOTTES-CHAMBERTIN GRAND CRU



## **CLIMAT & TERROIR**

The vines belonging to Château de Marsannay are located in the southernmost part of this Grand Cru appellation. The terrain is composed of thin layers of red marl on shallow and infertile stony soil.

**Operated vineyard surface:** 980 square meters

Appellation: Ruchottes-Chambertin Grand cru

Soil: thin layers of red marls on a

shallow gravel soil

**Grape variety:** Pinot Noir **Exposure:** South-East **Location:** top of the hillside

## **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 (100%), preceded by a soft must pressing **Time of ageing:** 12 months in oak barrels then 5 months in a tank

## TASTING -

Aromas of forest fruits, undergrowth and spicy hints. The palate is well-balanced with a nice length and a silky structure where velvety and richness win over power.

**Food & wine pairings:** Foie gras with igs, duck breast with morels, poultry with porcini mushrooms

**Cellaring potential:** from 5 to 20 years

