



CHÂTEAU DE
MARSANNAY

CLIMAT CARD
**SAVIGNY-LÈS-BEAUNE,
CUVÉE DE L'INGÉNIEUR HENRI DARCY**

**SAVIGNY-
LES-BEAUNE**



CLIMAT & TERROIR

Named after the engineer who created the Dijon railway, as his work contributed greatly to the development of the capital city of Burgundy.

Operated vineyard surface:

1.05 hectares

Appellation: Pommard Premier Cru

Soil: brown and gravel clay-limestone

Grape variety: Pinot Noir

Exposure: South

Location: top of the hillside

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after 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 (30%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 17 months in oak barrels then 2 months in a tank

TASTING

Nice nose of cherry and fruits with elegant tannins and a long finish.

Food & wine pairings: Quails stuffed with foie gras

Cellaring potential: from 5 to 10 years

