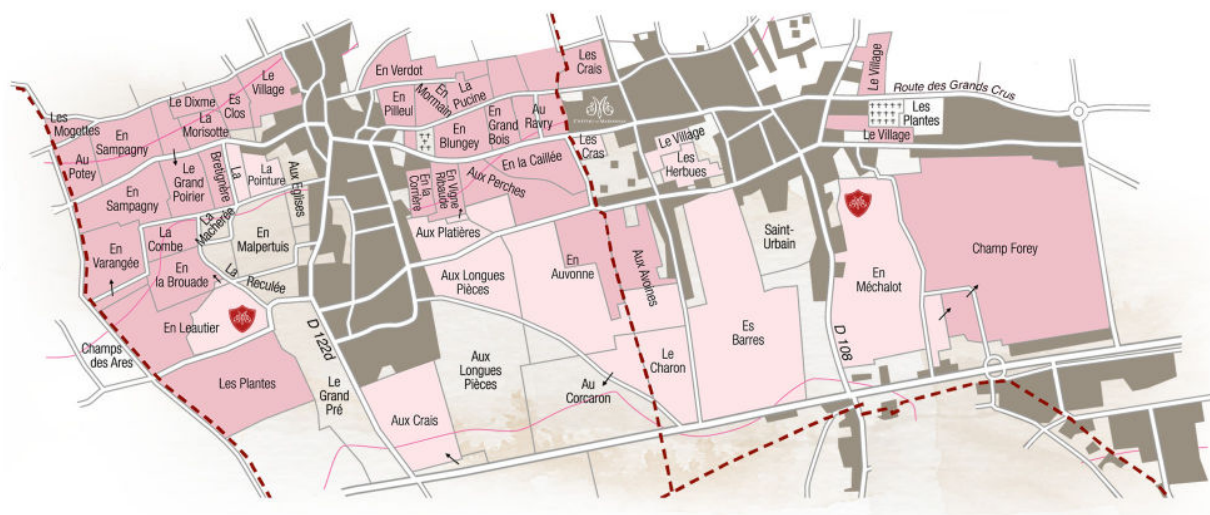




CHÂTEAU DE
MARSANNAY

CLIMAT CARD
BOURGOGNE DU CHÂTEAU



CLIMAT & TERROIR

Cuvée made from the blend of the En Leautier and En Méchalot «Climats».

Operated vineyard surface: 7.300 square meters

En Leautier 3.900 square meters

En Méchalot 3.400 square meters

Appellation: Bourgogne

Soil: brown limestone soils

Grape variety: Chardonnay

Exposure: bottom of hillside on limestone ridge

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: 100% in oak barrels.

Ageing: 12 months on full lees.

Time of ageing: 12 months

TASTING

Its pale gold colour with silver highlights announces a delicate nose combining citrus fruit (preserved lemon, grapefruit), white flowers (honeysuckle, hawthorn) and white-fleshed fruit, enhanced by a buttery base and hints of toasted hazelnut. On the palate, a fine acidic tension balances a silky texture, with flavours of ripe fruit, fresh almonds and a hint of minerality typical of limestone soils. The finish is long, persistent and elegant.

Food & wine pairings: Grilled fish, seafood, roasted poultry.

Cellaring potential: from 5 to 7 years

