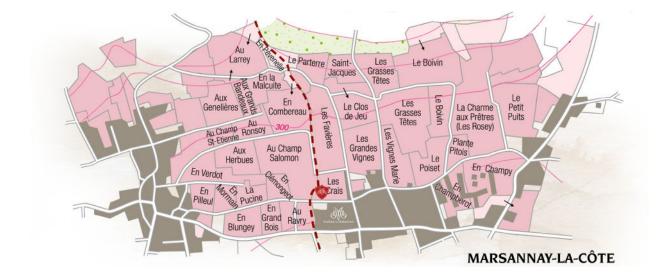


CLIMAT CARD MARSANNAY LES CRAIS



CLIMAT & TERROIR

The name 'Les Crais' indicates that the soil is made up of a high proportion of draining limestone pebbles from the Pévenelle combe.

Operated vineyard surface: 1.15 hectares Grape variety: Pinot Noir **Appellation:** Marsannay **Soil:** limestone alluvium soils

Exposure: East Location: 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 for 16 months.

TASTING -

A wine with a fine nose and aromas of undergrowth and cherry stone. Full-bodied and silky on the palate, with well-coated tannins and a delicious finish.

Food & wine pairings: Grilled beef rib, Lamb in sauce, Mature cheese platter.

Cellaring potential: from 5 to 15 years

