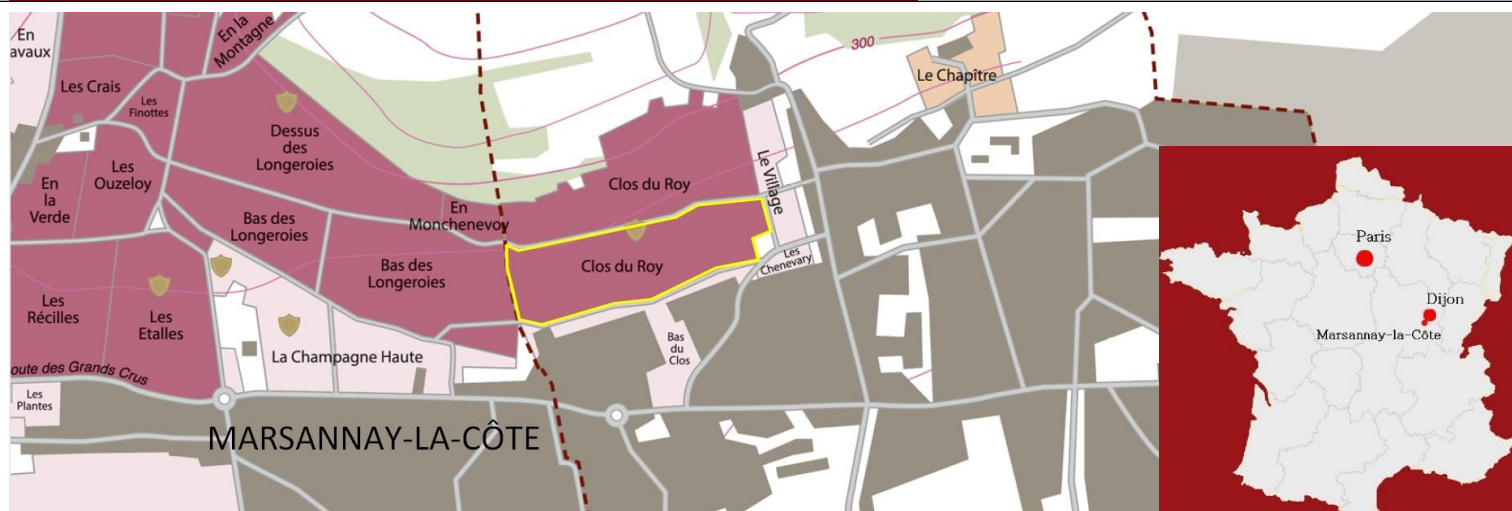


CLIMAT CARD

MARSANNAY CLOS DU ROY

CHÂTEAU DE MARSANNAY



CLIMAT

Clos du Roy is identified as a wine climat since the 13th century by Dukes of Burgundy. The wines from Clos du Roy climat were served at the table of Louis XIV and Louis XVI. These wines have always been renowned.

Name of the climat : Clos du Roy

Operated vineyard surface : 24 ares

Grape variety : Pinot Noir

Soil : characteristic sedimentary strata, gravel coming from the fragmentation of the Comblanchien limestone

Exposure : East - South/East

Location : from the bottom to the mid-slope

VINIFICATION AND 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 (50%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing : 12 months in oak barrels then 4 months in a tank

TASTING

The nose is expressive with spicy notes slightly roasted together with red fruits. The attack on the palate is direct, rich and supple, bound by an elegant structure. Great length.

Service temperature between 15° and 17°C *Food and wine pairings* 🍷 🍴 🍷

Cellaring potential from now to 7 years