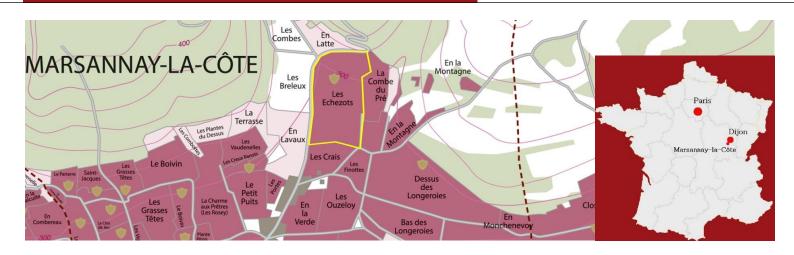
## *CLIMAT CARD MARSANNAY LES ECHEZOTS*

# CHÂTEAU DE MARSANNAY





#### CLIMAT

The climat is located at the confluence of two valleys leading up to a fresh draught, which encourage a slow maturation. The soil from this plot is rich and offers a good drainage.

Name of the climat : Les Echezots

**Operated vineyard surface :** 2 hectares

Grape variety : Pinot Noir

Soil : sandy loamy clay resulting from the alteration of Ostrea acuminate marls

Exposure : East

Location : on the mid-slope

### VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual sorting

**Vinification :** after partially destalking the grapes, the berries are put into thermoregulated 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 barrel of one or two years

Time of ageing : 13 months in oak barrels then 3 months in a tank

#### TASTING

The nose expresses the power of this wine with strong pepper and black fruit notes. The mouth is fresh, and dense. Great ageing potential.

Service temperature between 15° and 17°C Food and wine pairings and 17°C Food and wine pairings and 17°C Cellaring potential from now to 10 years

