

# 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 acuminata* 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 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 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* 🍷 🍷 🍷

*Cellaring potential* from now to 10 years

