

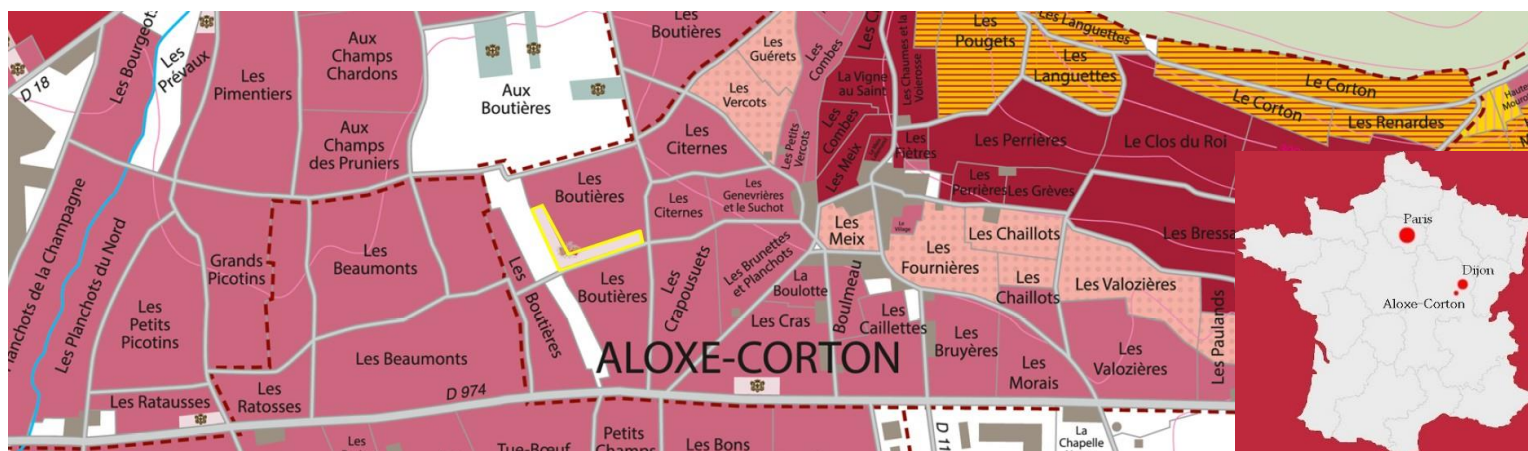
# CLIMAT CARD

ALOXE-CORTON

CUVÉE JEAN DE BERBISEY



CHÂTEAU DE MARSANNAY



## CLIMAT

Located at the bottom of the Corton hillside on an ochre reddish soil, the character of this cuvee comes from its terroir.

**Name of the climat :** Les Boutières

**Operated vineyard surface :** 47.7 Ares

**Grape variety :** Pinot Noir

**Soil :** brown and marly clay-limestone composed of hard Jurassic limestone

**Exposure :** South-East

**Location :** bottom of the hillside

## VINIFICATION AND AGEING

**Harvest :** manual harvest followed by a manual of the grapes

**Vinification :** after destalking the grapes, the berries are put into thermo-regulated stainless steel vats for a 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 (30%) as well as in oak barrels of one or two years, preceded by a soft must pressing

**Time of ageing :** 15 months in oak barrels then 2 months in a tank

## TASTING

A powerful nose showing candied fruits aromas, spices and truffles. The mouth is rich and dense with a beautiful aroma intensity. Although, we have a full-bodied wine and the mouthfeel remains harmonious.

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

*Cellaring potential* from now to 8 years