

CLIMAT CARD

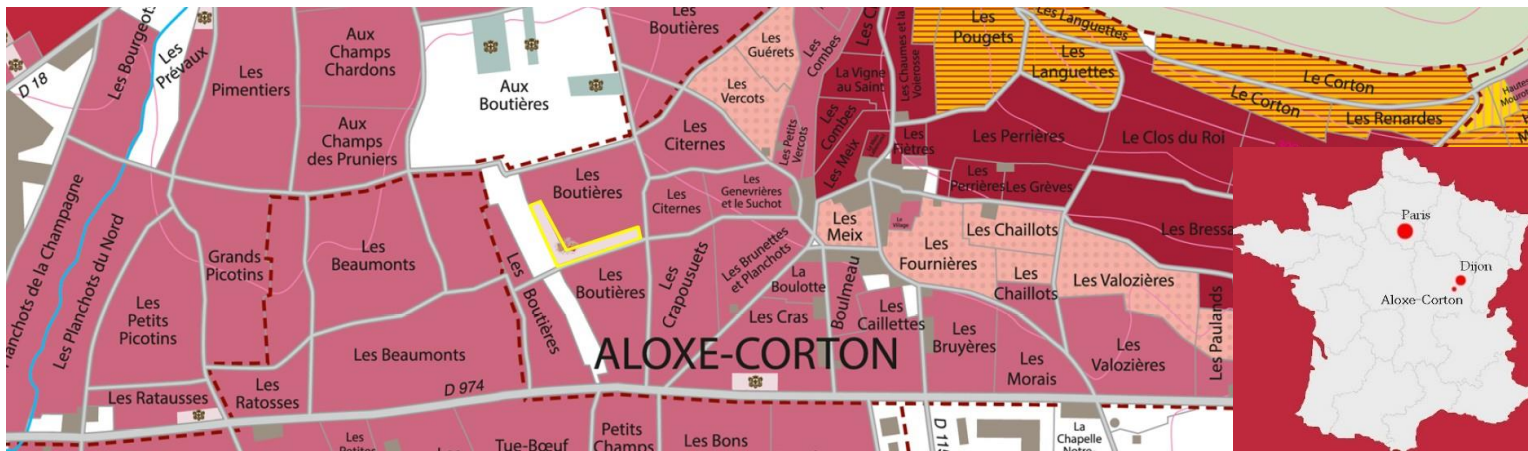
ALOXE-CORTON

CUVEE JEAN DE BERBISEY



CHÂTEAU DE MARSANNAY

Vigne des
Hospices de Dijon



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

