

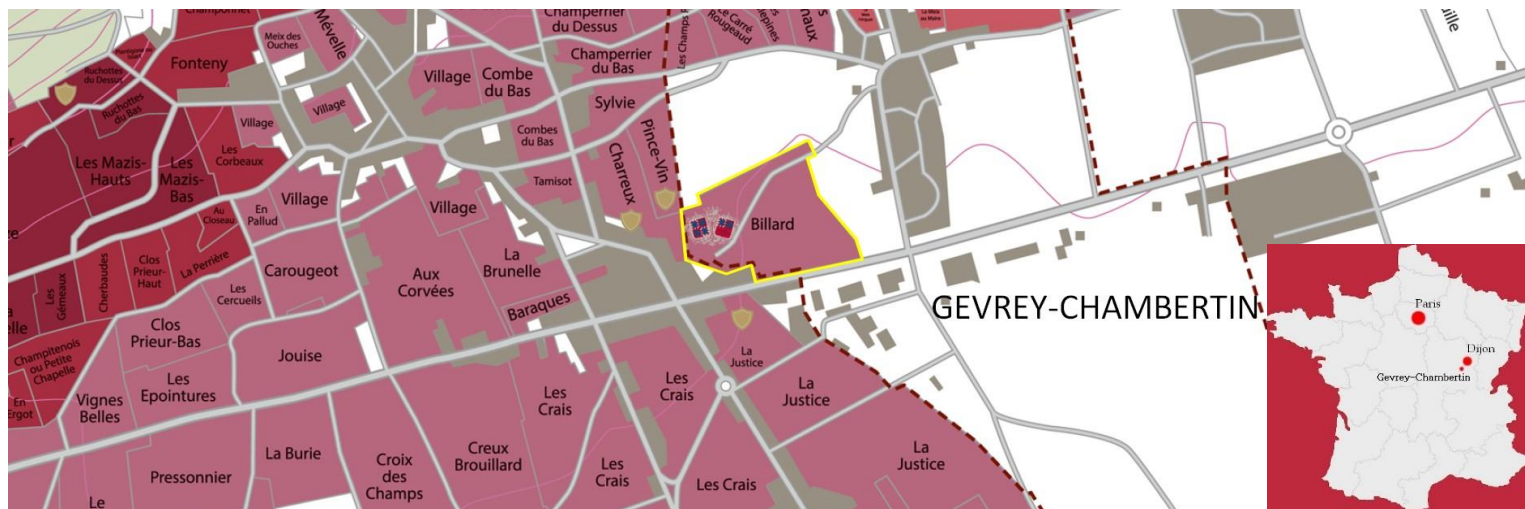
# CLIMAT CARD

## GEVREY-CHAMBERTIN

### CUVÉE EUDES III



# CHÂTEAU DE MARSANNAY



## CLIMAT

**Name of the climat :** Billard

**Operated vineyard surface :** 19.3 ares

**Grape variety :** Pinot Noir

**Soil :** brown clay-limestone

**Exposure :** East

**Location :** bottom of the hillside

## VINIFICATION AND AGEING

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

**Vinification :** after 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 (33%) as well as in oak barrels of one or two years, preceded by a soft must pressing

**Time of ageing :** 13 months in oak barrels then 4 months in a tank

## TASTING

The fine nose reveals fruity and woody notes. The mouth is well-structured and supple. Great length with a lot of freshness.

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

*Cellaring potential* from now to 8 years

