

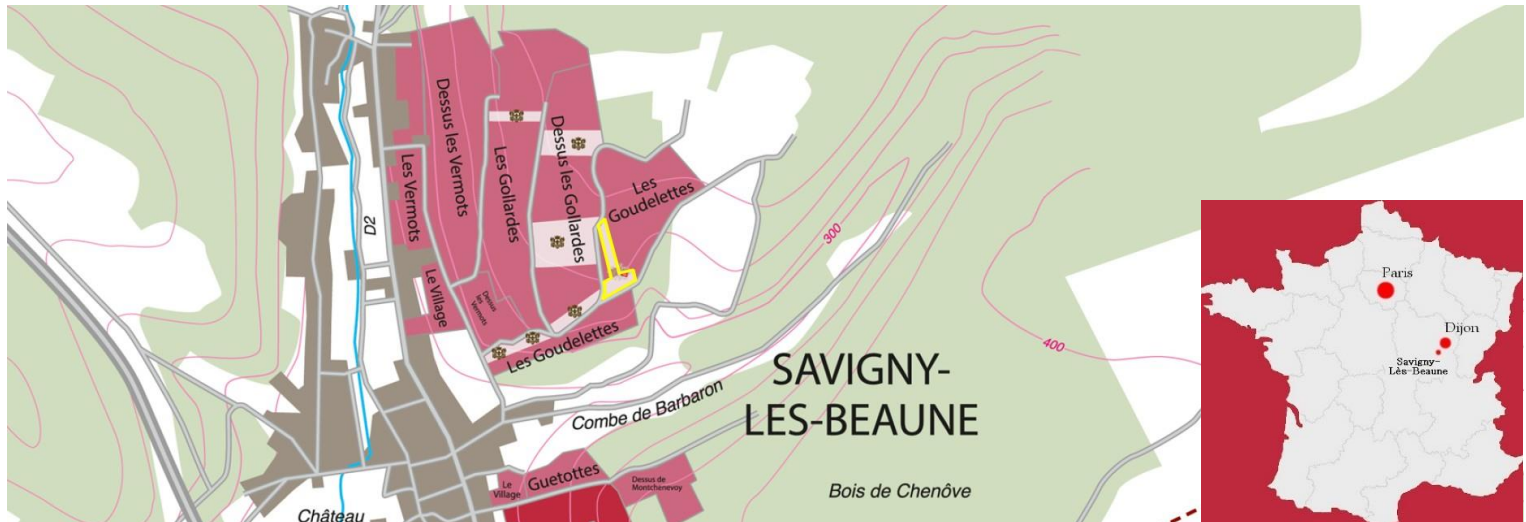
CLIMAT CARD

SAVIGNY-LES-BEAUNE

CUVÉE DE L'INGENIEUR DARCY



CHÂTEAU DE MARSANNAY



CLIMAT

- Name of the climat :** Les Goudelettes
- Operated vineyard surface :** 1.05 hectares
- Grape variety :** Pinot Noir
- Soil :** brown and gravel clay-limestone
- Exposure :** South
- Location :** top 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 (30%) as well as in oak barrels of one or two years, preceded by a soft must pressing
- Time of ageing :** 17 months in oak barrels then 2 months in a tank

TASTING

At First, the nose expresses slightly smoky tastes and then woody and red fruits notes appear. The mouth is full, elegant and fleshy with crunchy fruits and supple tannins.

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

Cellaring potential from now to 8 years

