

# CLIMAT CARD

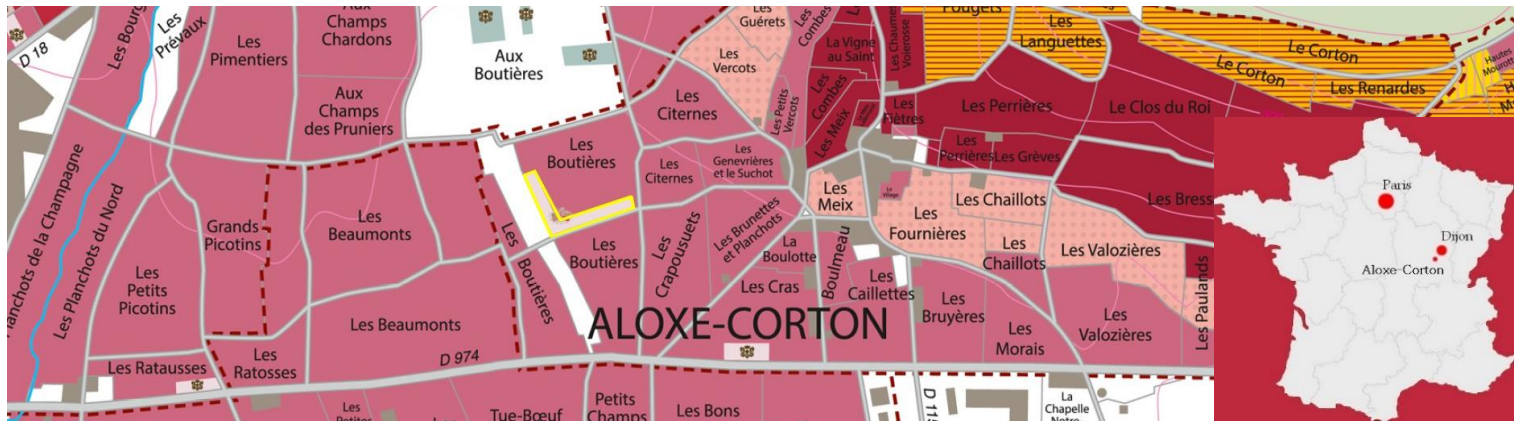
ALOXE-CORTON

CUVÉE JEAN DE BERBISEY



CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES 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



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