

CLIMAT CARD

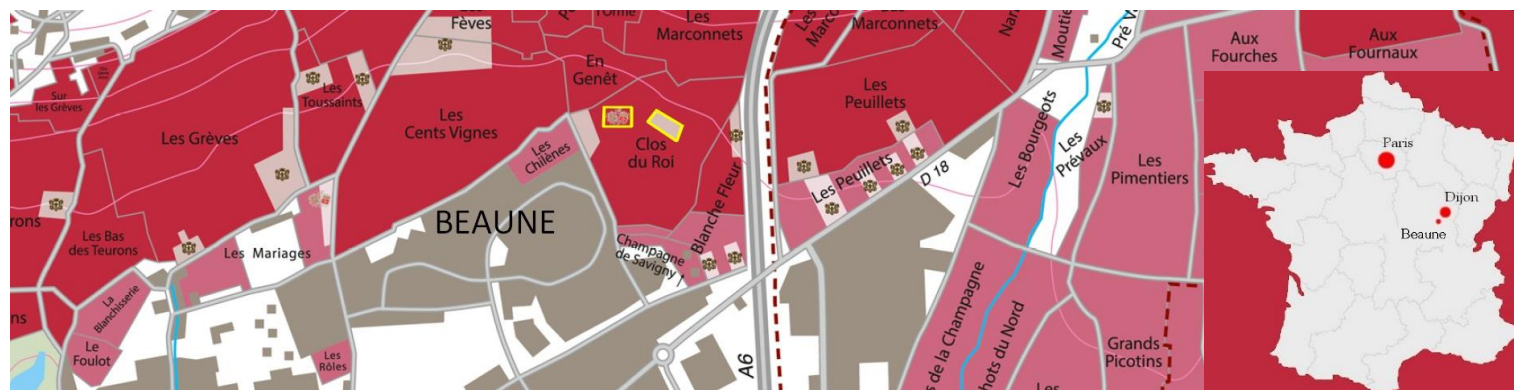
BEAUNE CLOS DU ROI 1^{er} CRU

CUVEE CHEVALIER MARTIN



CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

Name of the climat : Clos du Roi

Operated vineyard surface : 36.4 Ares

Grape variety : Pinot Noir

Soil : sandy and gravel 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 : 17 months in oak barrels then 4 months in a tank

TASTING

The nose reveals spices and red fruits aromas. The palate expresses the freshness of the terroir throughout an elegant structure and a smooth finish.

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

Cellaring potential from now to 10 years

