

CLIMAT CARD

BEAUNE

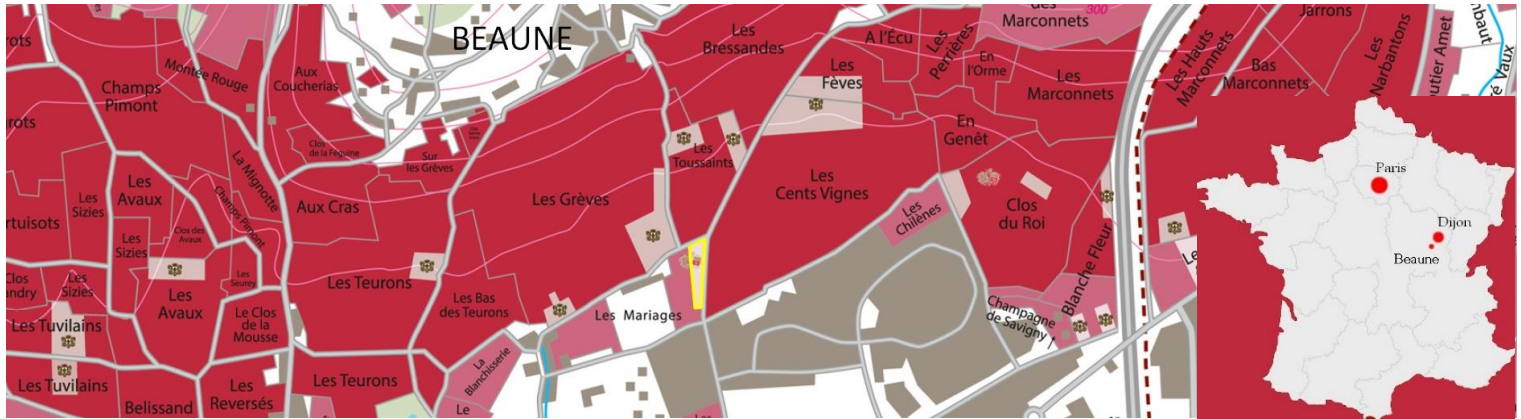
CUVÉE MARIE-SOPHIE GRANGIER



Vigne de
l'Hospital de Dijon

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

Name of the climat : Les Mariages

Operated vineyard surface : 83.4 Ares

Grape variety : Pinot Noir

Soil : sandy 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 (20%) 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 typical wine from Beaune offering a powerful bouquet with red fruits aromas. The mouth is elegant and fleshy with supple tannins on the finish.

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

Cellaring potential from now to 8 years

