

# CLIMAT CARD

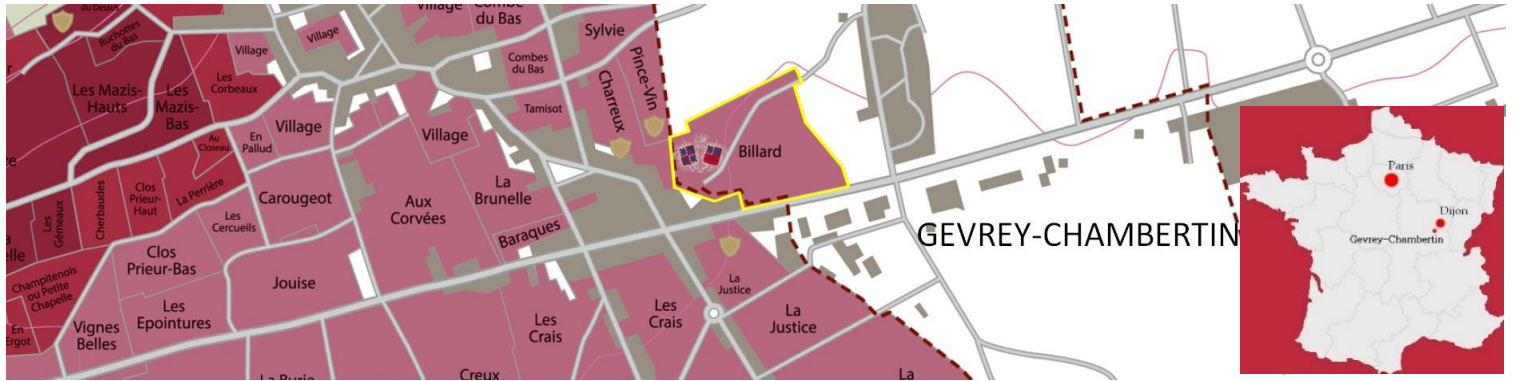
## GEVREY-CHAMBERTIN

### CUVÉE EUDES III



CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



## 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



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