

CLIMAT CARD

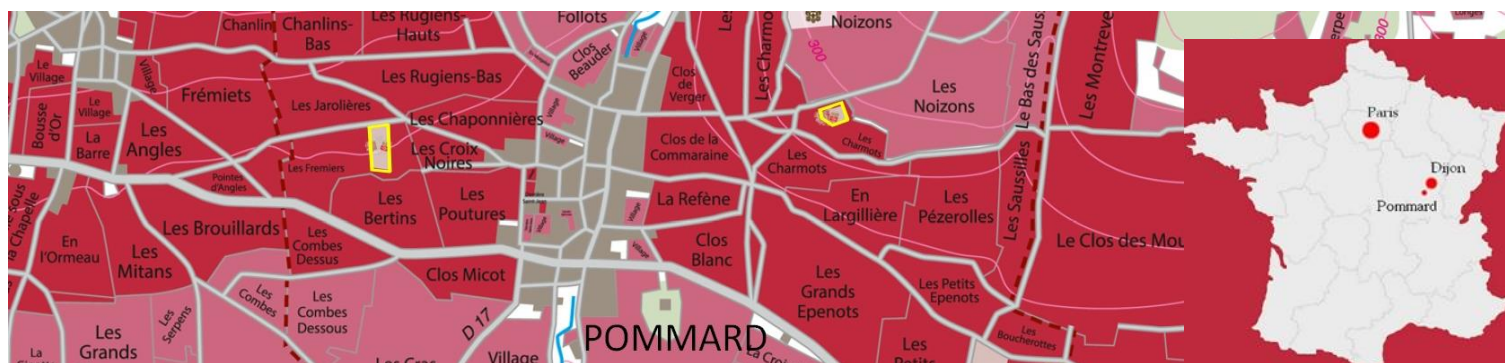
POMMARD 1^{er} CRU

CUVÉE PRIEUR LOUIS BERRIER



CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This cuvee comes from a blend of two plots located in Pommard.

Name of the climat : Les Charmots et Les Fremiers

Operated vineyard surface : 45.8 ares

Grape variety : Pinot Noir

Soil : brown clay-limestone

Exposure : East

Location : from mid-slope to bottom

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 (40%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing : 13 months in oak barrel then 2 months in tank

TASTING

The nose reveals little red fruits notes (blackberries, blueberries) and pepper. The mouth is balanced with firm tannins smoothed out by a harmonious fatty texture. Great length on the finish.

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

Cellaring potential from now to 12 years

