

CLIMAT CARD

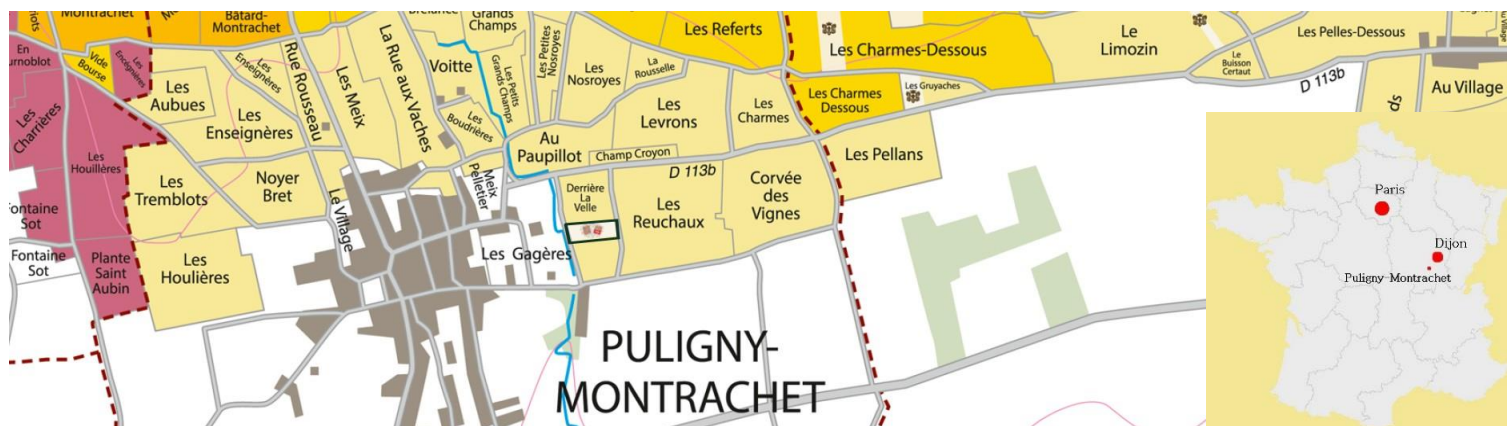
PULIGNY-MONTRACHET

CUVÉE DE MAIZIERE



CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

Name of the climat : Derrière la Velle

Operated vineyard surface : 57 ares

Grape variety : Chardonnay

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 a pneumatic pressing of the whole grapes and a static clarification for about dozens of hours with no enzyme adding, the grape must starts their alcoholic fermentation at a low temperature.

Ageing : in new oak barrels (30%) and in oak barrels of one to four years, on the lees with push downs if necessary

Time of ageing : 17 months in oak barrel then 1 month in tank

TASTING

An expressive nose showing floral aromas, butter and woody notes. The mouth is round and suave with fruity notes and great minerality.

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

Cellaring potential from now to 10 years

