

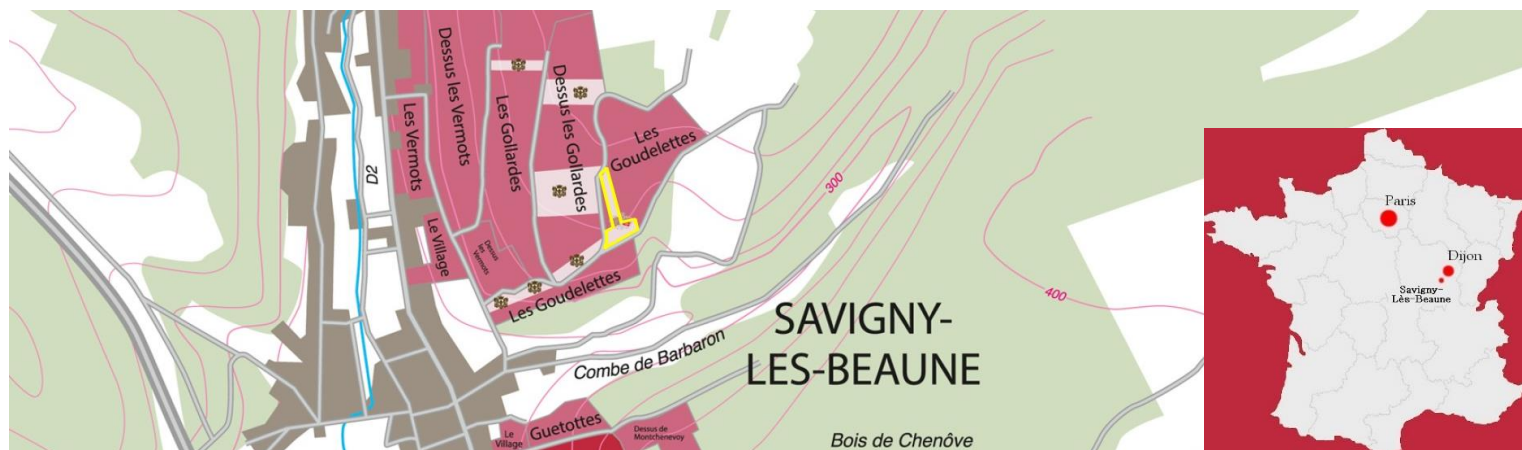
CLIMAT CARD

SAVIGNY-LES-BEAUNE
CUVÉE DE L'INGENIEUR DARCY



CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

Name of the climat : Les Goudelettes

Operated vineyard surface : 1.05 hectares

Grape variety : Pinot Noir

Soil : brown and gravel clay-limestone

Exposure : South

Location : top 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 (30%) 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 2 months in a tank

TASTING

At First, the nose expresses slightly smoky tastes and then woody and red fruits notes appear. The mouth is full, elegant and fleshy with crunchy fruits and supple tannins.

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

Cellaring potential from now to 8 years



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