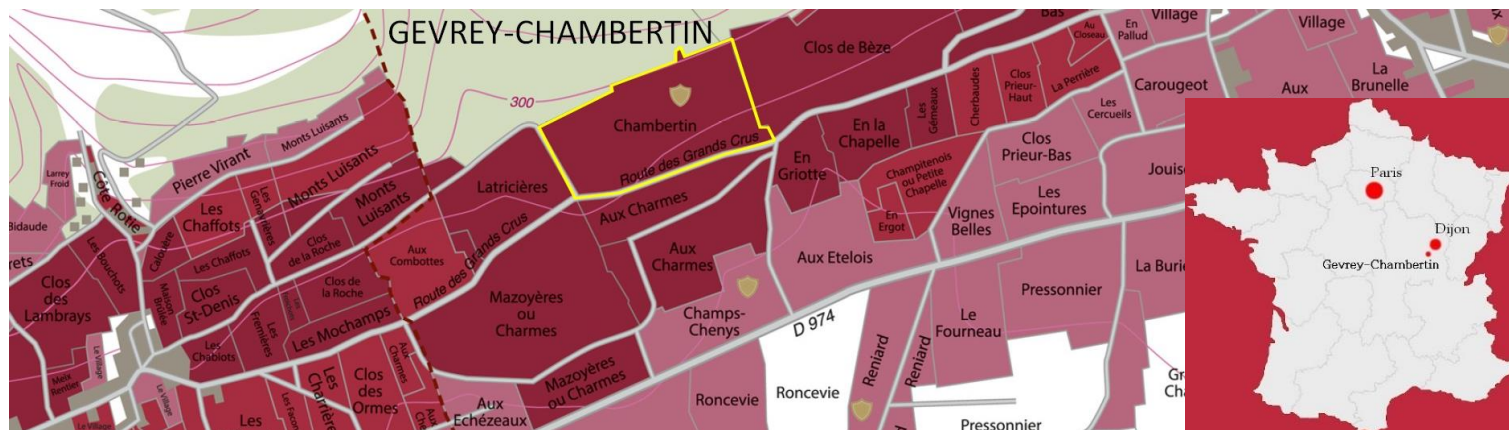


CLIMAT CARD

CHAMBERTIN GRAND CRU

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This climat takes its name from Mister Bertin, who would have planted vines in one of his field located next to Clos de Bèze. The plot have been named “Champ de Bertin” (“Bertin’s field”) and then “Chambertin”.

Name of the climat : Chambertin

Operated vineyard surface : 9.9 ares

Grape variety : Pinot Noir

Soil : clay-limestone composed of limestone screes on Comblanchien crinoidal limestones

Exposure : East

Location : mid-slope

VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual sorting

Vinification : after destalking all 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 (100%), preceded by a soft must pressing

Time of ageing : 12 months in oak barrels then 5 months in a tank

TASTING

Its expressive nose with fresh and crunchy fruits aromas. We discover on the palate a fleshy, full-body and generous wine with elegant finish.

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

Cellaring potential from now to 25 years

