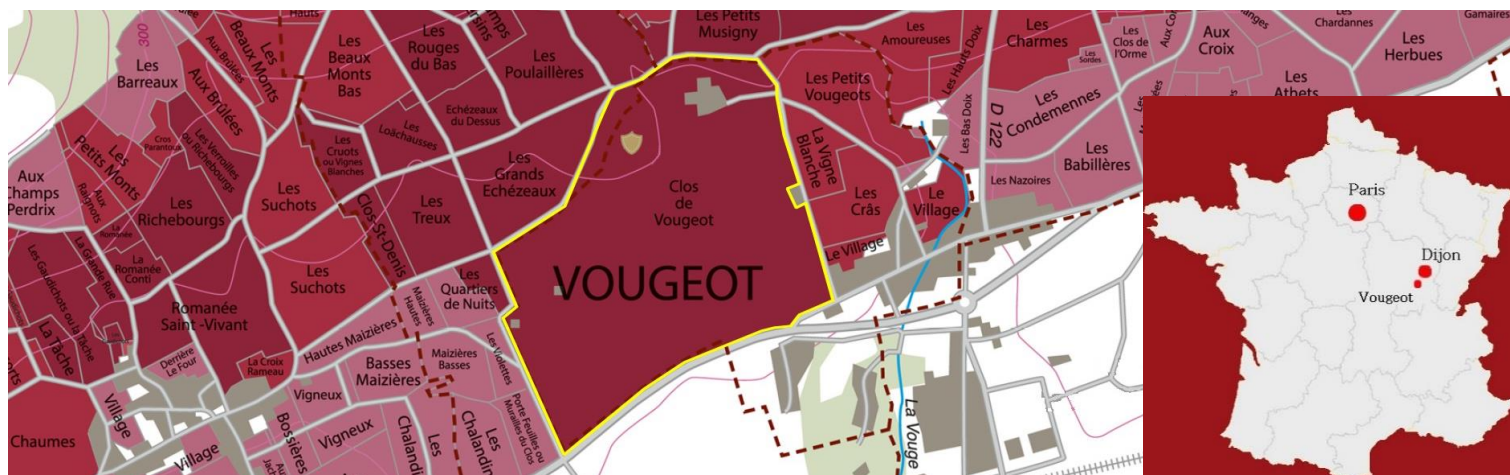


CLIMAT CARD

CLOS DE VOUGEOT GRAND CRU

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

Château de Marsannay's plot is located south of the castle in the Clos de Vougeot. Well-drained, it is based on a thick Bathonian limestone stand. It is in this part that wines deliver their best expression.

Name of the climat : Clos de Vougeot (Quartier de Marei Haut)

Operated vineyard surface : 21.4 ares

Grape variety : Pinot Noir

Soil : brown and gravel clay-limestone

Exposure : East

Location : bottom of the hillside

VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual sorting

Vinification : after partially 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 (100%)

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

TASTING

Powerful nose, expressing black fruit notes with a touch of spices and fresh tobacco aromas. The mouth is dense, complex and well-structured with melted tannins and a long finish.

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

Cellaring potential from now to 25 years

