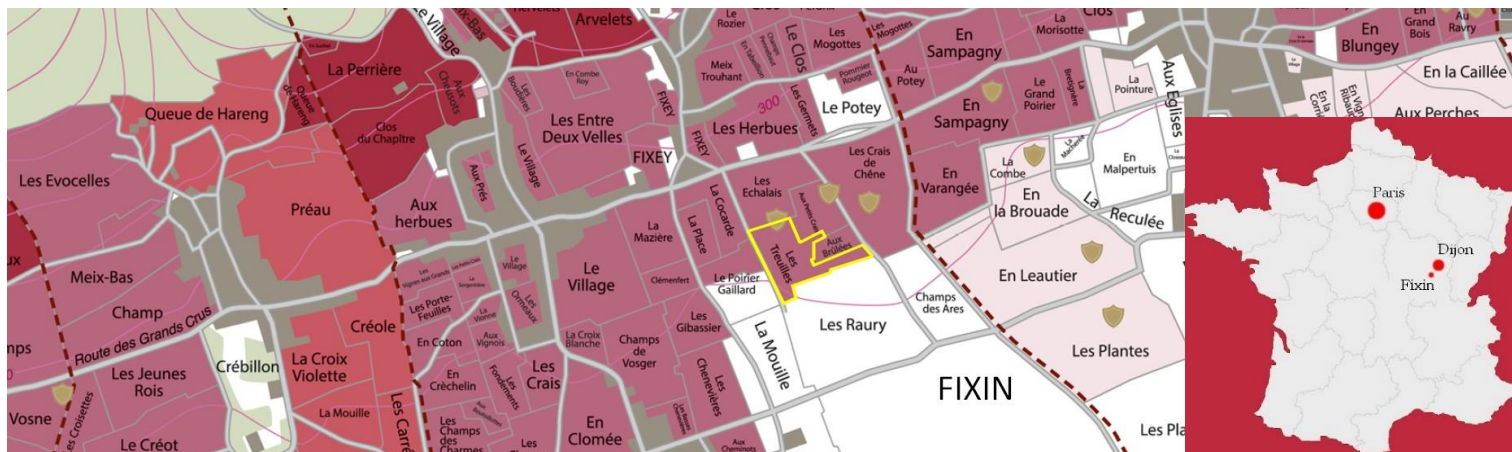


# CLIMAT CARD

FIXIN

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



## CLIMAT

Name of the climat : Les Treuilles

Operated vineyard surface : 0.25 hectares

Grape variety : Pinot Noir

Soil : clay-limestone with cone screes

Exposure : South

Location : bottom of the hillside

## 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 (25%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing : 13 months in oak barrels then 3 months in a tank

## TASTING

Beautiful nose with intense red fruits notes highlighted by soft wood aromas. Great balance in the mouth between freshness and dense tannins.

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

*Cellaring potential* from now to 7 years



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