

CLIMAT CARD

GEVREY-CHAMBERTIN BEL-AIR 1^{er} CRU

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This climat is located the top of the hillside, next to Ruchottes-Chambertin Grand Cru and Clos de Bèze. At an altitude of 350 meters, this climat seems to enjoy a cleaner air than other plots. Thus, people gave it the name of “Bel-Air” (beautiful air).

Name of the climat : Bel-Air

Operated vineyard surface : 39.97 ares

Grape variety : Pinot Noir

Soil : luminous clay-limestone with gravel

Exposure : East

Location : top of the hillside

VINIFICATION AND AGEING

Harvest : manual harvest followed by 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 (40%) 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 4 months in a tank

TASTING

The refined and balanced nose presents a great complexity with ripe little fruits notes. The mouth reveals a perfumed opulence in a generous and fleshy structure. Great ageing potential.

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

Cellaring potential from now to 15 years



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