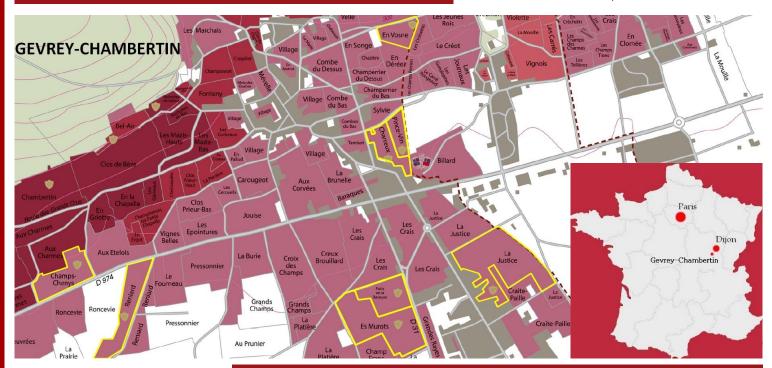
CLIMAT CARD GEVREY-CHAMBERTIN



AU CŒUR DES VIGNES | AUX PORTES DE DIJON





CLIMAT

Château de Marsannay operates 2.08 hectares in Gevrey-Chambertin' appellation divided into 11 plots on the hillside with different types of soil, which explains the complexity of this cuvee.

Name of the climats: Champs-Chenys, Reniard, Es Murots, Puits de la Baraque, La Justice, Charreux, Pince Vin, En Vosne

Operated vineyard surface: 2.08 hectares

<u>Grape variety</u>: Pinot Noir

Soil: brown limestones, marls covered by cone screes and red clays

Exposure: East

<u>Location</u>: from mid-slope to bottom

VINIFICATION AND AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after destalking the grapes, the berries are put into thermoregulated 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 (35%) 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

Expressive nose with kirsch and spicy notes. The mouth reveals firm and precise tanins with long finish.

Service temperature between 15° and 17°C Food and wine pairings 📾 🕬 🕥 Ageing potential from now to 10 years





