

# CLIMAT CARD

## GEVREY-CHAMBERTIN

# CHÂTEAU DE MARSANNAY

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

Grape variety : Pinot Noir

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

Exposure : East

Location : 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 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 (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

