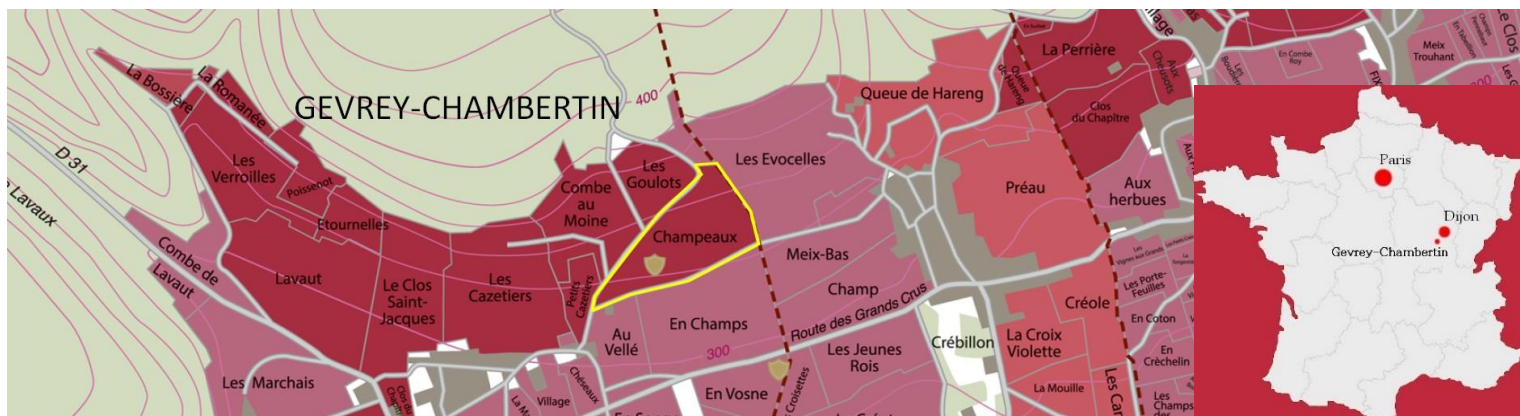


CLIMAT CARD

GEVREY-CHAMBERTIN CHAMPEAUX 1^{er} CRU

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This climat is located in northern part of Gevrey-Chambertin appellation in an area called "Côte Saint-Jacques".

Name of the climat : Champeaux

Operated vineyard surface : 29 ares

Grape variety : Pinot Noir

Soil : little thick brown clay-limestone

Exposure : East

Location : top 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 (75%) as well as in oak barrels of one or two years, preceded by a soft must pressing

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

TASTING

This wine of character shows elegance and power. Well-structured with dense tannins and a great length, it will reach its maturity pick after a few years in a cellar.

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

Cellaring potential from now to 15 years



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