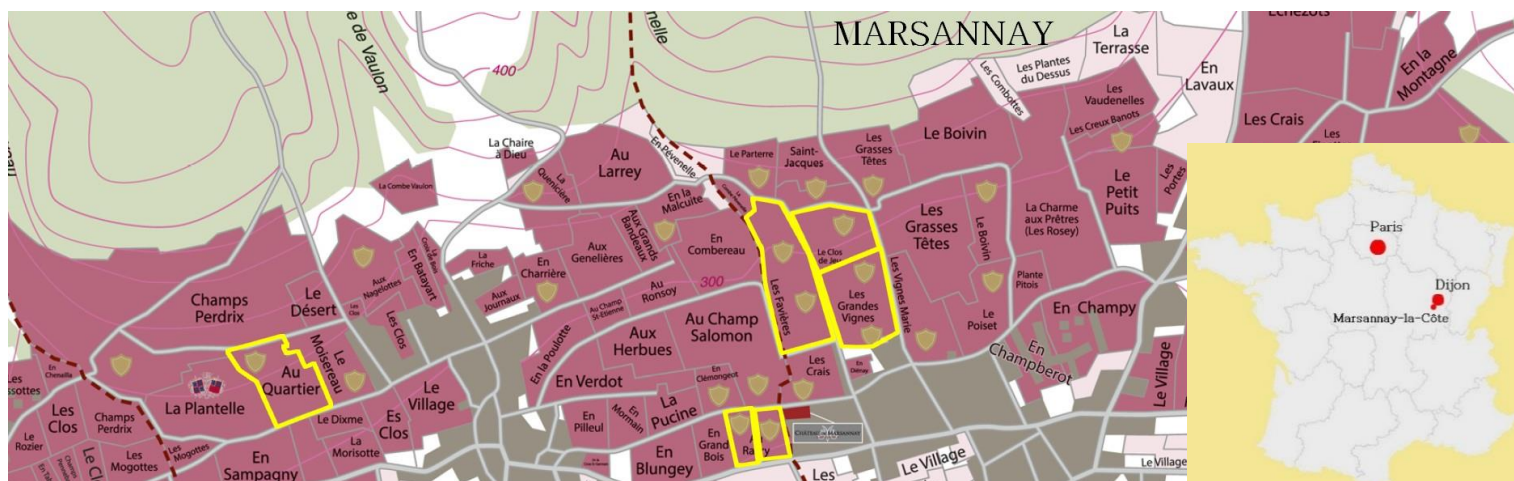


CLIMAT CARD

MARSANNAY BLANC

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This cuvee comes from a blend of five plots for a total area of 2.6 hectares.

Name of the climats : Au Quartier, Au Ravry, Le Clos de Jeu, Les Favières et Les Grandes Vignes

Operated vineyard surface : 2.6 hectares

Grape variety : Chardonnay

Soils : brown limestone, Premeaux limestones (Au Quartier), Ostrea acuminata marls (Les Grandes Vignes)

Exposure : East / South-East

Location : mid-slope

VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual sorting

Vinification : after a pneumatic pressing of the whole grapes and twelve hours of static clarification, the berries start their alcoholic fermentation at a low temperature.

Ageing : in new oak barrels (20%) as well as in oak barrels of one to four years, on its lees with regular push downs.

Time of ageing : 10 months in oak barrels then 6 months in a tank

TASTING

The nose is minerally with fresh citrus notes.

The mouth is fresh and crispy with good white fruit aromas.

Service temperature between 12° and 14°C *Food and wine pairings* 🍷 🍴 🍷

Cellaring potential from now to 3 years

