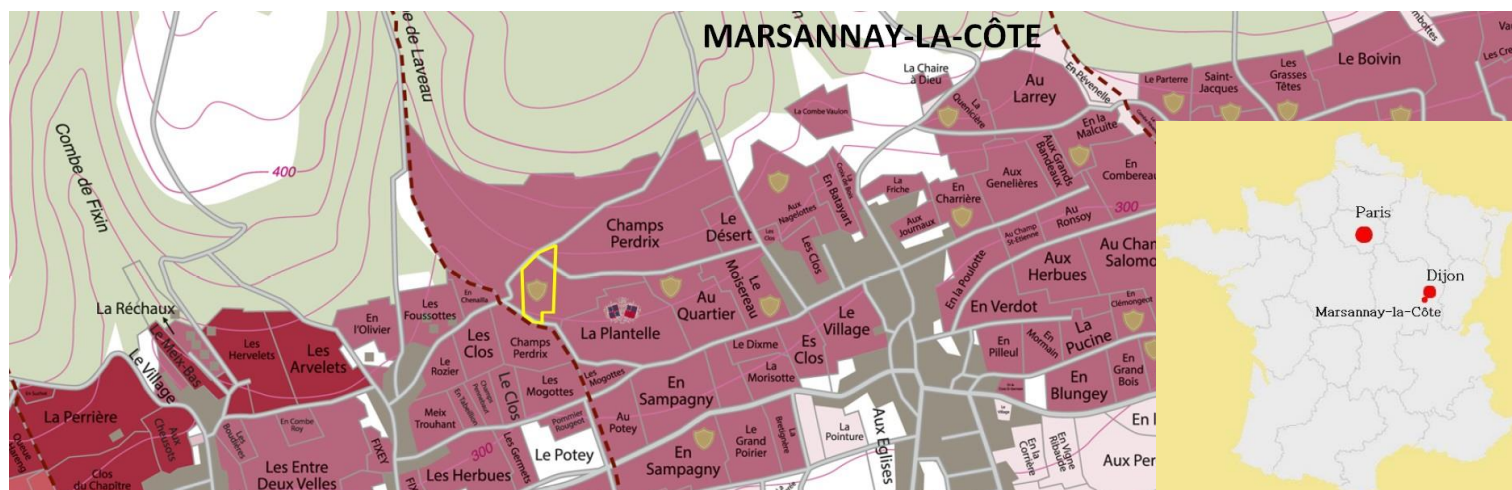


CLIMAT CARD

MARSANNAY CHAMPS PERDRIX

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This climat is located at the highest level of the appellation (350 meters).

Name of the climat : Champs Perdrix

Operated vineyard surface : 1.2 hectares

Grape variety : Chardonnay

Soil : Comblanchien limestones. Shallow and clayey soil.

Exposure : South-East

Location : Top of the hillside

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 without the use of enzymes, 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 : 11 months in oak barrels then 7 months in a tank

TASTING

The nose is both ripe and fresh with exotic fruit notes. The attack on the palate is rich and full, finishing on a great and typical salinity.

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

Cellaring potential from now to 7 years

