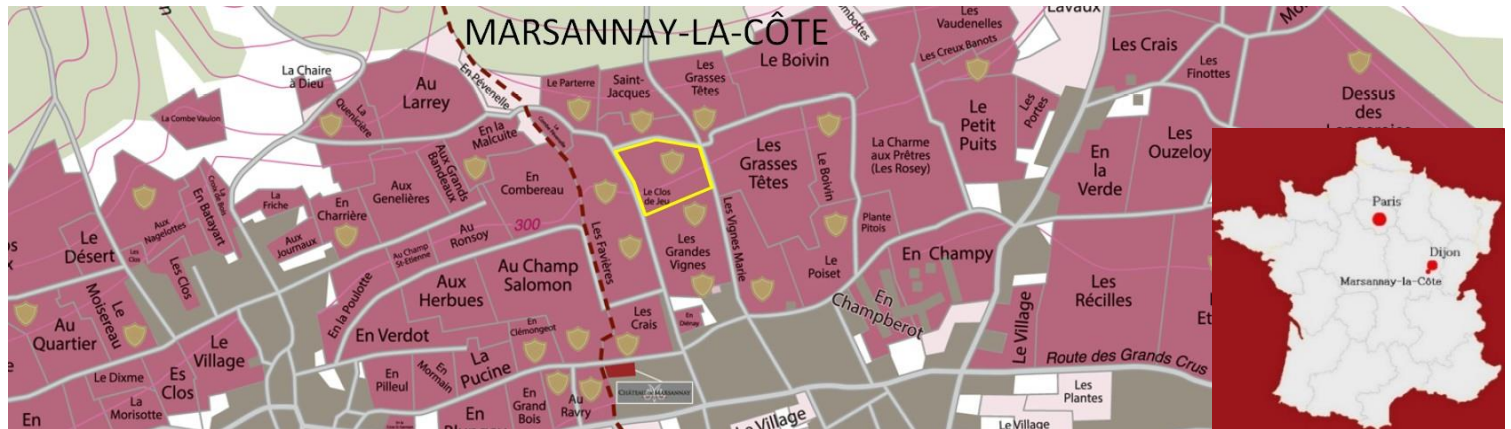


# CLIMAT CARD

## MARSANNAY CLOS DE JEU

# CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



### CLIMAT

This climat is located at the very heart of the hillside, above the village of Marsannay-la-Côte.

Name of the climat : Le Clos de Jeu

Operated vineyard surface : 1.79 hectares

Grape variety : Pinot Noir

Soil : stony clay-limestone composed of Entroques limestone.

Exposure : South / South-East

Location : mid-slope

### 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 (33%) 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 4 months in a tank

### TASTING

The nose reveals the finesse of its wine with slightly roasted fruity tastes. The attack on the palate is supple, structured by silky tannins.

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

*Cellaring potential* from now to 7 years

