

CLIMAT CARD

MARSANNAY LES GRANDES VIGNES

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

Name of the climat : Les Grandes Vignes

Operated vineyard surface : 1.79 hectares

Grape variety : Pinot Noir

Soil : shallow clay-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 (15%) 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 elegant notes of red fruits and undergrowth. The attack is direct with a well-structured and dense palate. Great aromatic persistence.

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

Cellaring potential from now to 7 years



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