

CLIMAT CARD

MARSANNAY LES ECHEZOTS

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

The climat is located at the confluence of two valleys leading up to a fresh draught, which encourage a slow maturation. The soil from this plot is rich and offers a good drainage.

Name of the climat : Les Echezots

Operated vineyard surface : 2 hectares

Grape variety : Pinot Noir

Soil : sandy loamy clay resulting from the alteration of Ostrea acuminata marls

Exposure : East

Location : on the mid-slope

VINIFICATION AND AGEING

Harvest : manual harvest followed by a manual sorting

Vinification : after partially destalking 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 (20%) as well as in oak barrel of one or two years

Time of ageing : 13 months in oak barrels then 3 months in a tank

TASTING

The nose expresses the power of this wine with strong pepper and black fruit notes. The mouth is fresh, and dense. Great ageing potential.

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

Cellaring potential from now to 10 years



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