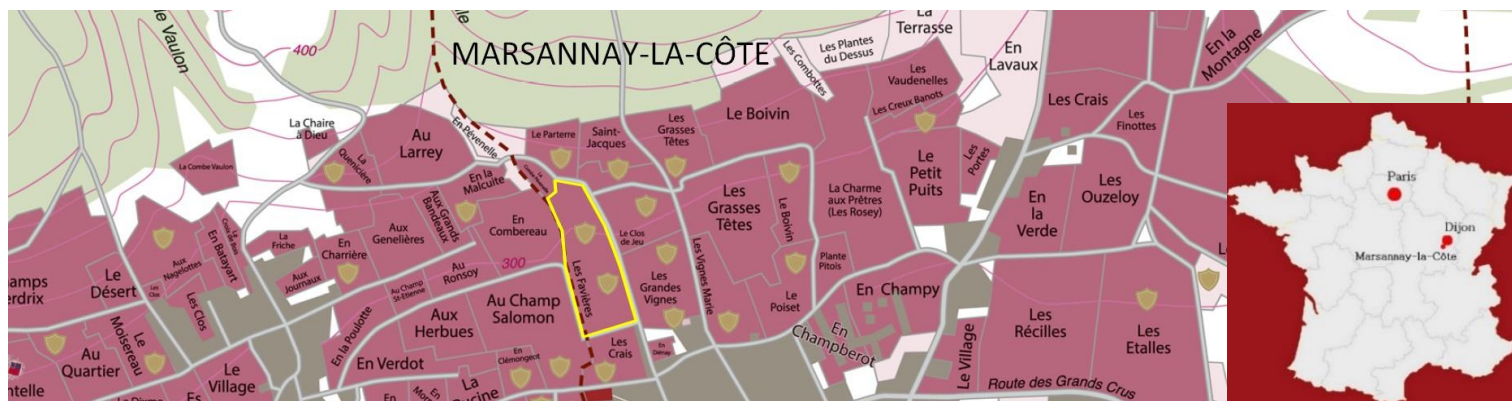


CLIMAT CARD

MARSANNAY LES FAVIERES

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This climat is located at the very heart of the Marsannay appellation, right in front of Château de Marsannay.

Name of the climat : Les Favières

Operated vineyard surface : 0.7 hectares

Grape variety : Pinot Noir

Soil : Entroques limestone and Ostrea accuminata marl mixed with gravel cones

Exposure : East / 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 (40%) as well as in oak barrels of one or two years, preceded by a soft must pressing

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

TASTING

The intense and elegant nose reveals a large range of black fruits and spices. In the mouth, we discover a powerful wine, well-structured with rich tannins and a great length.

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

Cellaring potential from now to 7 years



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