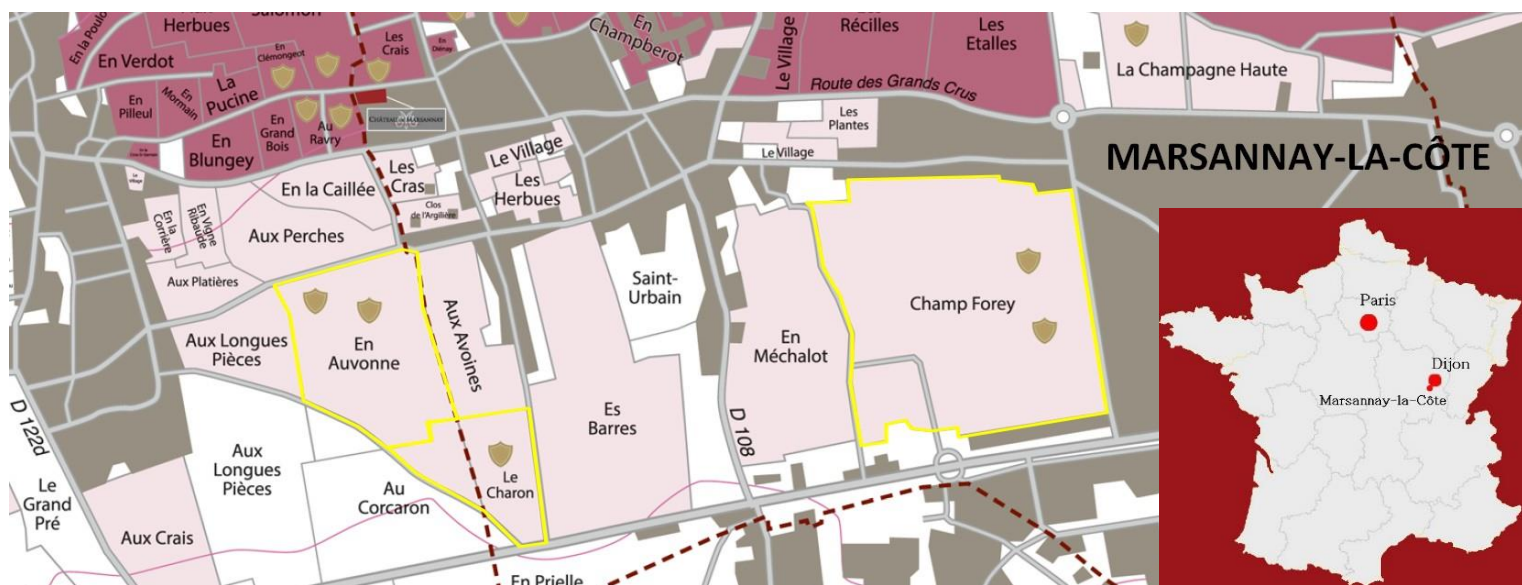


CLIMAT CARD

MARSANNAY ROSE

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This cuvee comes from a blend from seven plots for a total surface of 2.6 hectares.
Name of the climats : En Auvonne, Champ Forey, Le Charon
Operated vineyard surface : 2.6 hectares
Grape variety : 50% Pinot Noir, 50% Pinot Gris
Soil : clay-limestone composed of cone gravel and deep marls
Exposure : East
Location : bottom of the hillside

VINIFICATION AND AGEING

After the harvest, the grapes are manually sorted.
Vinification : by direct pressing. The grapes are pressed upon arrival at the winery. The wines obtained are poorly coloured and very fruity.
Time of ageing : 5 months in barrels then 2 months in a tank. Bottled in the spring following the harvest.

TASTING

This wine has a beautiful pale pink colour with salmon shades. Intense white fruits and citrus join an engaging and delicate bouquet. A gourmet wine all in freshness.
Service temperature between 12° and 14°C *Food and wine pairings* 🍷 🍷
Cellaring potential from now to 3 years

