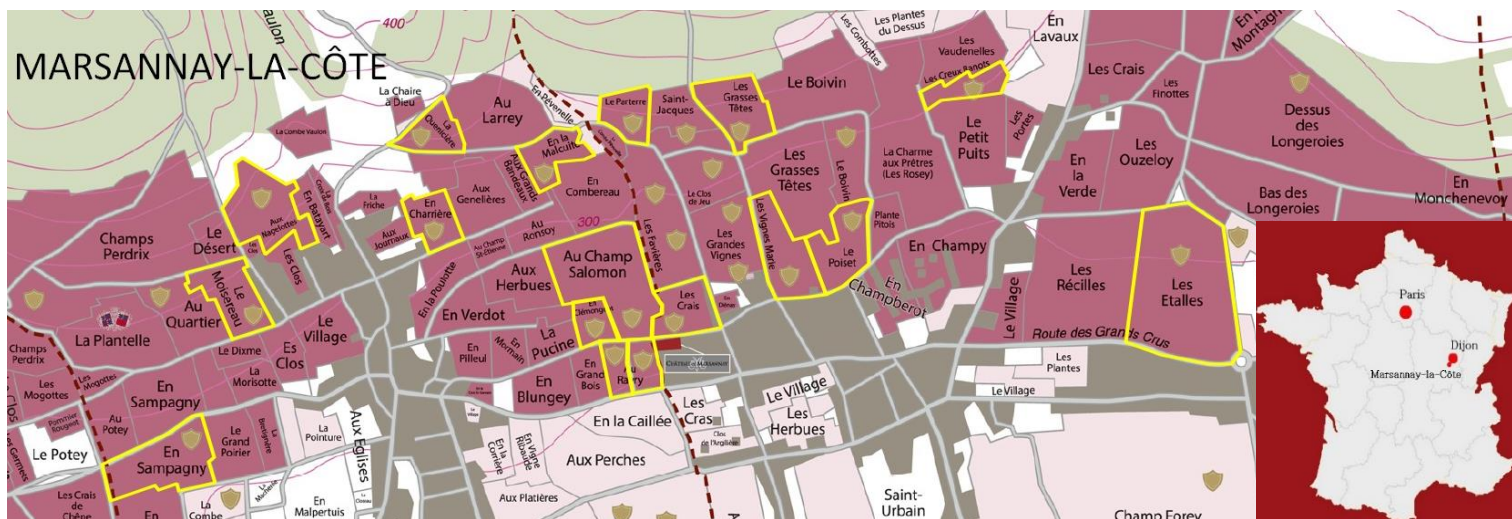


FICHE CLIMAT

MARSANNAY ROUGE

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

Marsannay rouge comes from a blend of several plots located on the Marsannay appellation. It shows all the richness, complexity and freshness of the terroirs it is composed of.

Name of the climats : Le Poiset, Les Vignes Marie, En Charrière, En Sampagny, Le Moiserieau, Au Champ Salomon, Au Ravry, La Quenicierie, Aux Nagelottes, Le Parterre, En La Malcuite, Les Crais, Les Creux Banots, Les Etalles

Operated vineyard surface : 8.97 hectares

Grape variety : Pinot Noir

Soil : clay-limestone composed of Entroques limestone, Ostrea accuminata marl or Comblanchien limestone

Exposure : East / South-East

Location : bottom of the hillside or 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 barrels of one or two years, preceded by a soft must pressing

Time of ageing : 11 to 12 months in oak barrels then 5 to 7 months in a tank

TASTING

This wine reflects all the complexity of Marsannay terroirs. A fine nose around fresh fruits slightly roasted. The mouth is well-balanced, supple with good fruits aromas.

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

Cellaring potential from now to 7 years

