

CLIMAT CARD

BOURGOGNE EN MONTRE CUL

CHÂTEAU DE MARSANNAY



CLIMAT

This very steep plot is located in the Dijon vineyard. Some say that the name comes from the slope steepness and the women who, when they were working, showed off their “advantages”. (Montre Cul means in French – to show your back-side).

Level of appellation : Bourgogne

Operated vineyard surface : 2.17 hectares

Grape variety : Pinot Noir

Soil : clay-limestone composed of scree originating from Bathnonien limestone oolites gravel and Comblanchien limestone from upper Bathnonien.

Exposure : East

Location : 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.

Time of ageing : 11 months in oak barrels then 3 months in a tank

TASTING

The delicate bouquet delivers spices and black fruits notes. The mouth is fresh and greedy with well-rounded tannins. Great length.

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

Cellaring potential from now to 7 years

