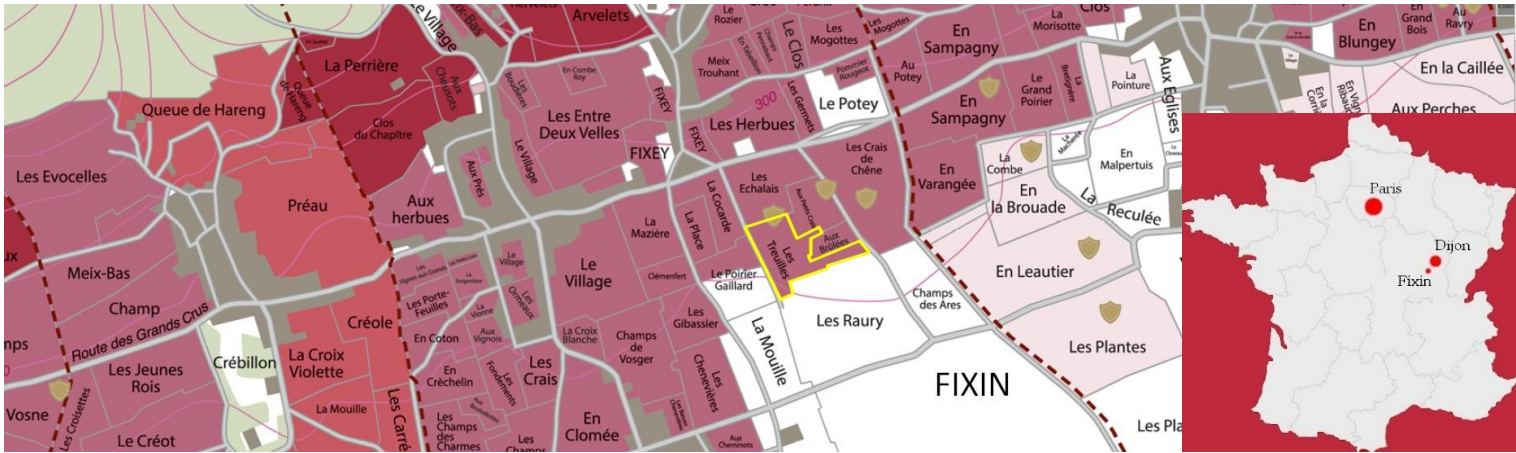


# CLIMAT CARD

FIXIN

CHÂTEAU DE MARSANNAY



## CLIMAT

**Name of the climat :** Les Treuilles  
**Operated vineyard surface :** 0.25 hectares  
**Grape variety :** Pinot Noir  
**Soil :** clay-limestone with cone screes  
**Exposure :** South  
**Location :** bottom of the hillside

## 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 (25%) 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

Beautiful nose with intense red fruits notes highlighted by soft wood aromas. Great balance in the mouth between freshness and dense tannins.

*Service temperature* between 15° and 17°C *Food and wine pairings* 🍷 🍴  
*Cellaring potential* from now to 7 years