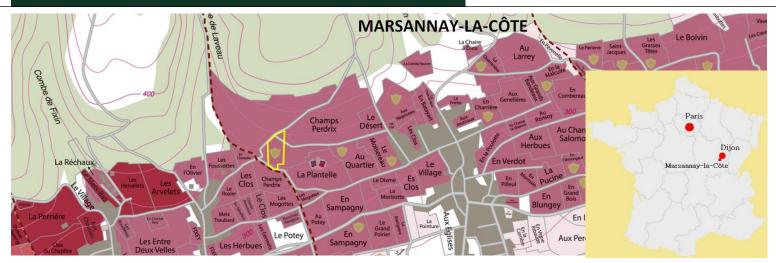
# CLIMAT CARD MARSANNAY CHAMPS PERDRIX

# CHÂTEAU DE MARSANNAY





#### **CLIMAT**

This climat is located at the highest level of the appellation (350 meters).

Name of the climat: Champs Perdrix Operated vineyard surface: 1.2 hectares

**Grape variety**: Chardonnay

Soil: Comblanchien limestones. Shallow and clayey soil.

**Exposure**: South-East

**Location**: Top of the hillside

## VINIFICATION AND AGEING

Harvest: manual harvest followed by a manual sorting

**Vinification :** after a pneumatic pressing of the whole grapes and twelve hours of static clarification without the use of enzymes, the berries start their alcoholic fermentation at a low temperature

**Ageing:** in new oak barrels (20%) as well as in oak barrels of one to four years, on its lees with regular push downs

**Time of ageing:** 11 months in oak barrels then 7 months in a tank

## **TASTING**

The nose is both ripe and fresh with exotic fruit notes. The attack on the palate is rich and full, finishing on a great and typical salinity.

Service temperature between 12° and 14°C Food and wine pairings 

Cellaring potential from now to 7 years

