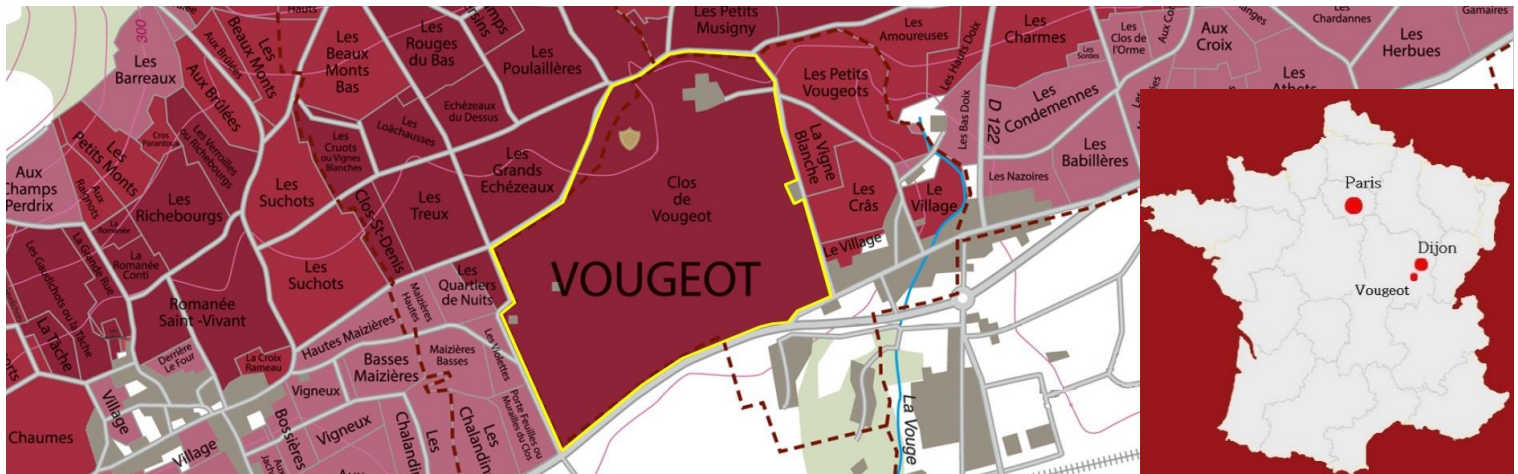


# CLIMAT CARD

## CLOS DE VOUGEOT GRAND CRU

CHÂTEAU DE MARSANNAY



### CLIMAT

Château de Marsannay's plot is located south of the castle in the Clos de Vougeot. Well-drained, it is based on a thick Bathonian limestone stand. It is in this part that wines deliver their best expression.

**Name of the climat :** Clos de Vougeot (Quartier de Marei Haut)

**Operated vineyard surface :** 21.4 ares

**Grape variety :** Pinot Noir

**Soil :** brown and gravel clay-limestone

**Exposure :** East

**Location :** bottom of the hillside

### 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 (100%)

**Time of ageing :** 12 months in new oak barrels then 5 months in a tank

### TASTING

Powerful nose, expressing black fruit notes with a touch of spices and fresh tobacco aromas. The mouth is dense, complex and well-structured with melted tannins and a long finish.

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

*Cellaring potential* from now to 25 years



Château de Marsannay – 2 Rue des Vignes 21160 Marsannay-la-Côte

Tel : +33 (0)3 80 51 71 11 – [domaine@chateau-marsannay.com](mailto:domaine@chateau-marsannay.com) – [www.chateau-marsannay.com](http://www.chateau-marsannay.com)