

CLIMAT CARD

MARSANNAY LES GRANDES VIGNES

CHÂTEAU DE MARSANNAY



CLIMAT

Name of the climat : Les Grandes Vignes
Operated vineyard surface : 1.79 hectares
Grape variety : Pinot Noir
Soil : shallow clay-limestone
Exposure : South / South-East
Location : mid-slope

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 (15%) as well as in oak barrels of one or two years, preceded by a soft must pressing
Time of ageing : 12 months in oak barrels then 4 months in a tank

TASTING

The nose reveals elegant notes of red fruits and undergrowth. The attack is direct with a well-structured and dense palate. Great aromatic persistence.

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

Cellaring potential from now to 7 years

