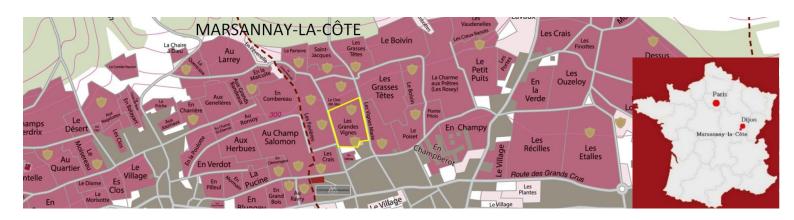
CLIMAT CARD MARSANNAY LES GRANDES VIGNES

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 thermoregulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be puncutated 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

