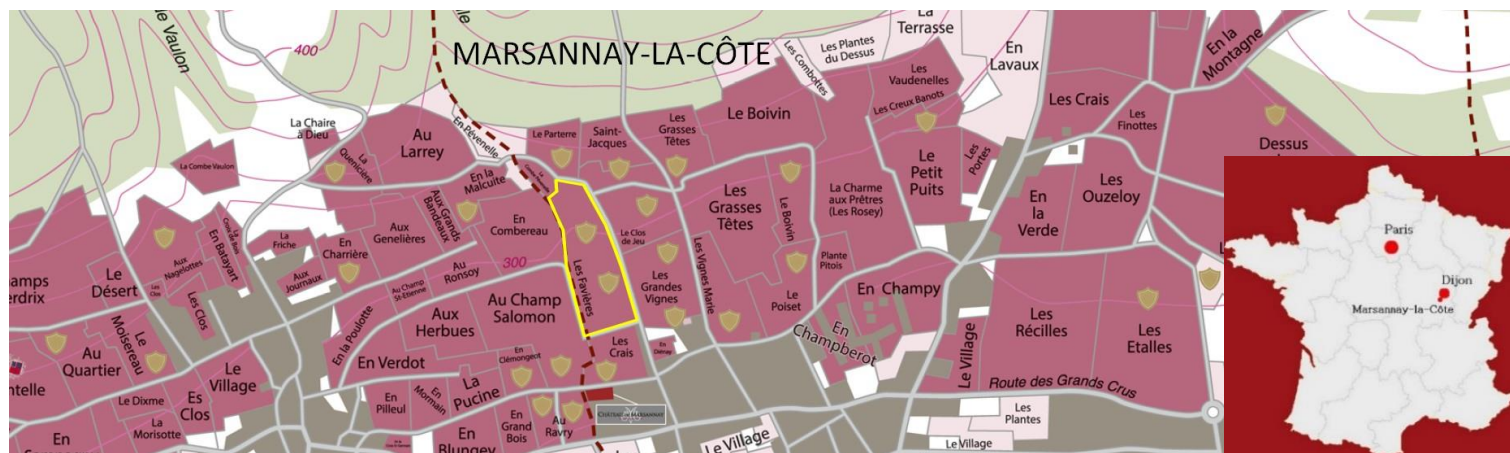


# CLIMAT CARD

## MARSANNAY LES FAVIERES

# CHÂTEAU DE MARSANNAY



### CLIMAT

This climat is located at the very heart of the Marsannay appellation, right in front of Château de Marsannay.

**Name of the climat :** Les Favières

**Operated vineyard surface :** 0.7 hectares

**Grape variety :** Pinot Noir

**Soil :** Entroques limestone and Ostrea acuminate marl mixed with gravel cones

**Exposure :** East / 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 (40%) 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

The intense and elegant nose reveals a large range of black fruits and spices. In the mouth, we discover a powerful wine, well-structured with rich tannins and a great length.

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

*Cellaring potential* from now to 7 years