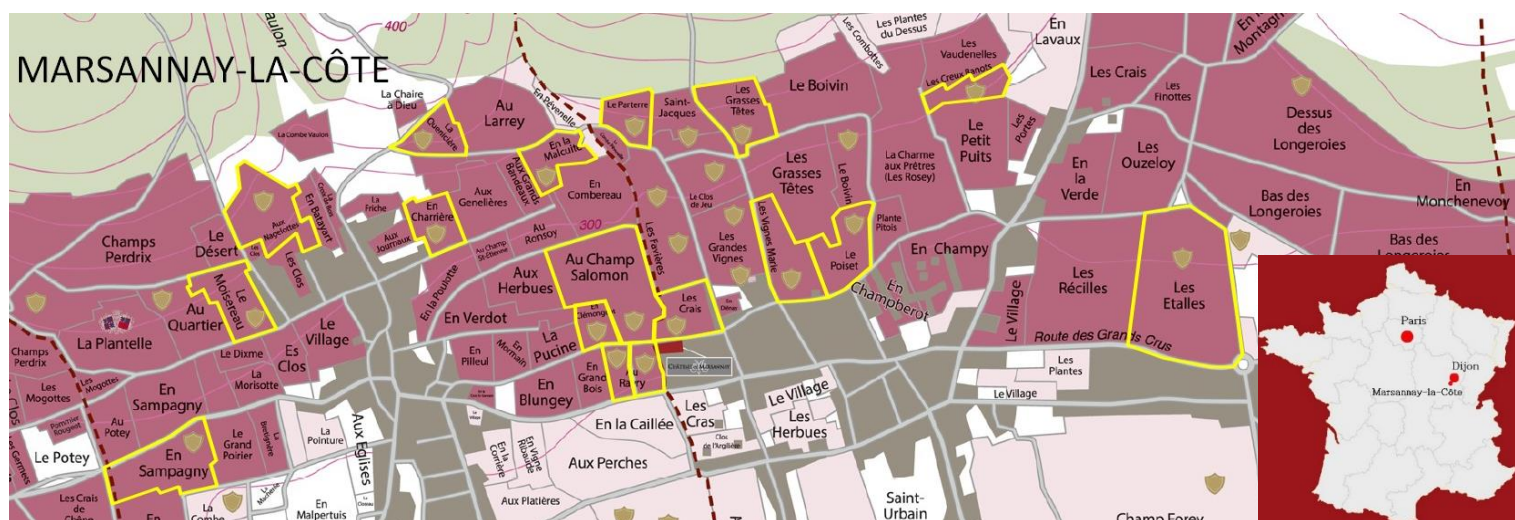


# FICHE CLIMAT

## MARSANNAY ROUGE

# CHÂTEAU DE MARSANNAY



### CLIMAT

Marsannay rouge comes from a blend of several plots located on the Marsannay appellation. It shows all the richness, complexity and freshness of the terroirs it is composed of.

**Name of the climats :** Le Poiset, Les Grasses Têtes, Les Vignes Marie, En Charrière, En Sampagny, Le Moisereau, Au Champ Salomon, Au Ravry, En Clemongeot, La Queniciere, Aux Nagelottes, Le Parterre, En La Malcuite, Les Crais, Les Creux Banots, Les Etalles

**Operated vineyard surface :** 8.97 hectares

**Grape variety :** Pinot Noir

**Soil :** clay-limestone composed of Entroques limestone, Ostrea acuminate marl or Comblanchien limestone

**Exposure :** East / South-East

**Location :** bottom of the hillside or mid-slope

### 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 (20%) as well as in oak barrels of one or two years, preceded by a soft must pressing

**Time of ageing :** 11 to 12 months in oak barrels then 5 to 7 months in a tank

### TASTING

This wine reflects all the complexity of Marsannay terroirs. A fine nose around fresh fruits slightly roasted. The mouth is well-balanced, supple with good fruits aromas.

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

*Cellaring potential* from now to 7 years