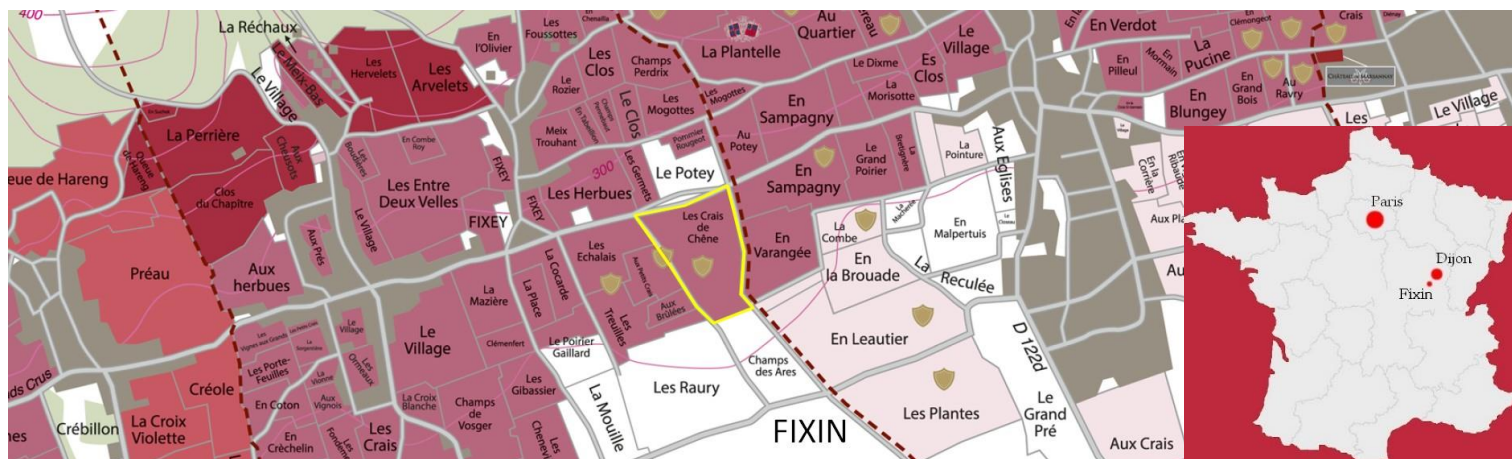


CLIMAT CARD

FIXIN CRAIS DE CHÊNE

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

Name of the climat : Crais de Chêne

Operated vineyard surface : 93.86 ares

Grape variety : Pinot Noir

Soil : clay-limestone and gravel

Exposure : 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 : 13 months in oak barrels then 3 months in a tank

TASTING

The nose is flattering and expressive around cherry aromas and pastry notes. The mouth is frank with beautiful fruits. The finale is very seductive due to silky tannins.

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

Cellaring potential from now to 7 years



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