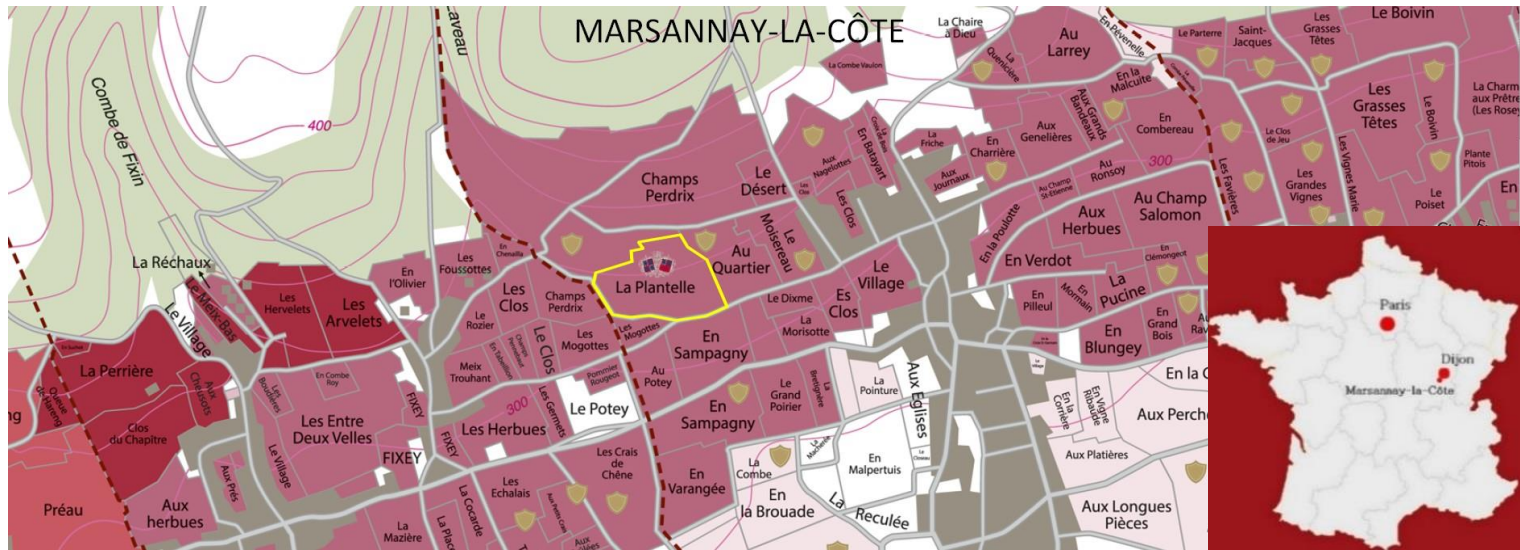


# CLIMAT CARD

## MARSANNAY LA PLANTELLE



# CHÂTEAU DE MARSANNAY



### CLIMAT

**Name of the climat :** La Plantelle

**Operated vineyard surface :** 67.45 ares

**Grape variety :** Pinot Noir

**Soil :** silty clay with inclusion of crinoidal limestone

**Exposuren :** South-East

**Location :** mid-slope

### VINIFICATION AND AGEING

**Harvest :** manual harvest followed by a manual sorting of the grapes

**Vinification :** after 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 (30%) 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 floral aromas such as violet with black fruits notes. Dense with a solid structure in the mouth, it also has a great length.

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

*Cellaring potential* from now to 8 years

