

CLIMAT CARD

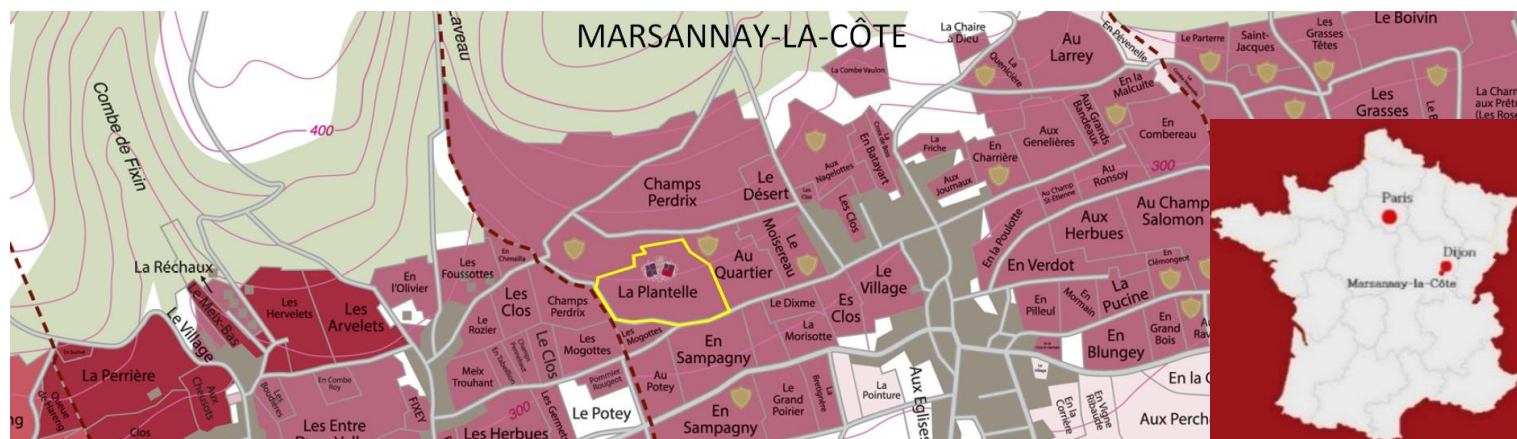
MARSANNAY LA PLANTELLE



Vigne de
l'Hospital de Dijon

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



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

Exposure : 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

