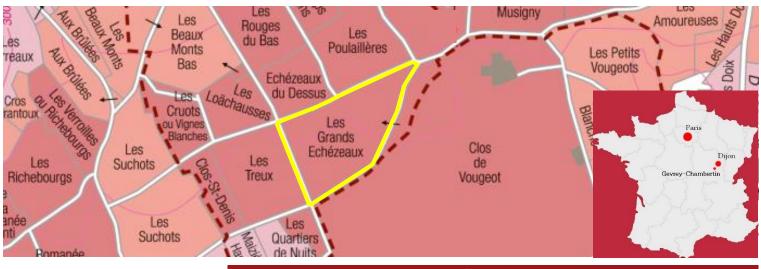# CLIMAT CARD
ECHEZEAUX GRAND CRU

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON

CLIMAT

Les Échezeaux have been, like the Clos de Vougeot which is separated from it by a wall, foundations of the abbey of Cîteaux since the 12th and 13th centuries. From Gallo-Roman origins, chesaux meant a group of dwellings: probably an old hamlet.

Name of the climat: Echezeaux

Operated vineyard surface: 8.56 ares

Grape variety: Pinot Noir

Soil: clay-limestone composed of limestone scree from the Orveaux combe

Exposure: East

Location: exit of the combe

VINIFICATION ET ELEVAGE

Harvest: manual harvest followed by a manual sorting

Vinification: after partially destalking the grapes, the berries are put into thermoregulated 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 (100%), preceded by a very slow pressing of the marc

Time of ageing: 12 months in oak barrel then 5 months in a tank

TASTING

Ruby colour with purple tones.

The bouquet expresses itself on animal and spicy notes, prune, evolving towards leather and undergrowth Young, the aromas often evoke rose, violet, fresh cherry. On the palate, the attack is removed, the balance is pleasant on supple tannins and a tasty roundness.

Service temperature between 15° and 17°C *Food and Wine pairings*

Cellaring potential from now to 25 years