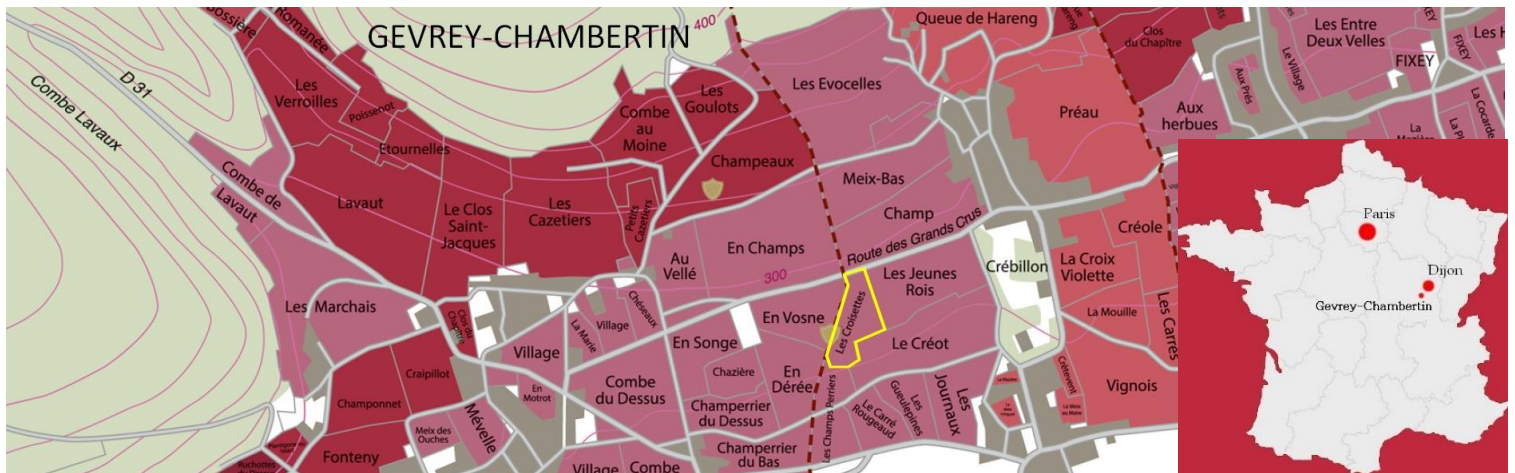


CLIMAT CARD

GEVREY-CHAMBERTIN LES CROISETTES

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This single vineyard Gevrey-Chambertin was vinified for the first time in 2015.

Name of the climat : Les Croisettes

Operated vineyard surface : 17 ares

Grape variety : Pinot Noir

Soil : well-drained sandy clay-limestone

Exposure : South/East

Location : 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 (80%) as well as in oak barrels of one or two years, preceded by a must pressing

Time of ageing : 12 months in oak barrels then 4 months in a tank

TASTING

The nose presents great ripe black fruits notes and fresh spices. The first palate is rich and full. The mouth ends on a very long finish rich in fruits like the greatest Gevrey-Chambertin. This wine shows generous but ripe tannins.

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

Cellaring potential from now to 10 years

