

CLIMAT CARD

MARSANNAY LE BOIVIN

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This climat offers a large geological diversity with several land strips going from top to bottom.

Name of the climat : Le Boivin

Operated vineyard : 0.7 hectares

Grape variety : Pinot Noir

Soil : clay-limestone composed of Entroques limestone and Comblanchien limestone

Exposure : East

Location : on the 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 (20%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing : 15 months in oak barrels then 1 month in a tank

TASTING

The thin and complexe nose explores the red fruit range such as raspberries or strawberries. The mouth is well-balanced between density and finesse with a velvety texture and supple tannins. Great ageing potential.

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

Cellaring potential from now to 10 years

