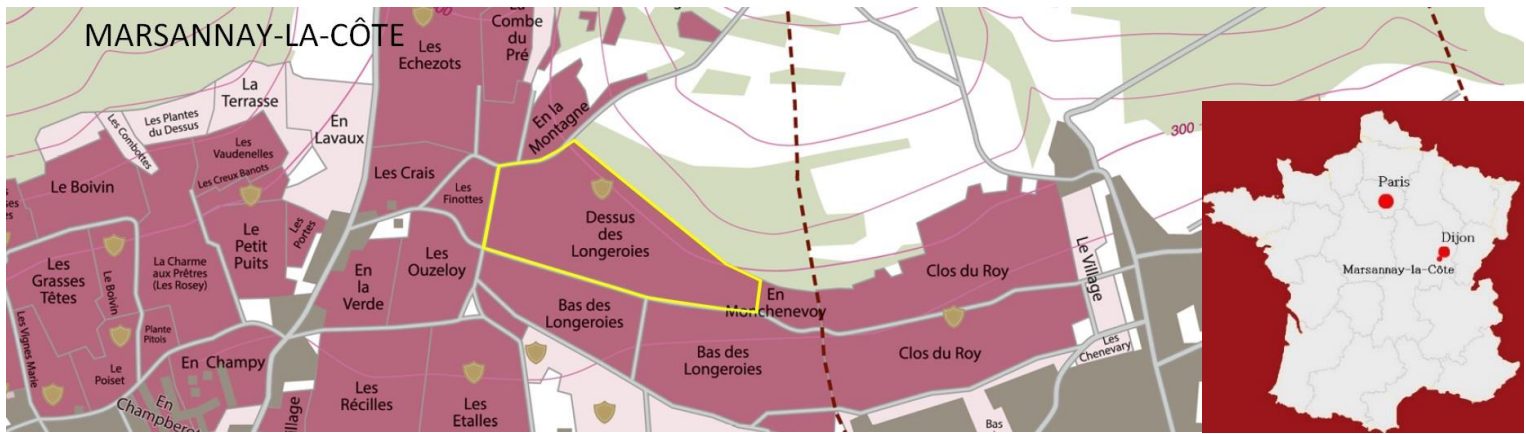


CLIMAT CARD

MARSANNAY LES LONGEROIES

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

In old french, this climat translates the easily cultivable land where ploughs left long furrows. Its name derives from agricultural lands.

Name of the climat : Dessus des Longeroies

Operated vineyard surface : 1 hectare

Grape variety : Pinot Noir

Soil : sandy loam clay-limestone composed of angular gravel that have settled on Premeaux limestone.

Exposure : East / South-East

Location : top of the hillside

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 (33%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing : 13 months in oak barrels then 3 months in a tank

TASTING

The nose is harmonious offering woody notes with fruity and floral aromas. The mouth reveals both good suppleness and great texture with silky tanins. The minerality is followed by a smooth finish.

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

Cellaring potential from now to 7 years



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