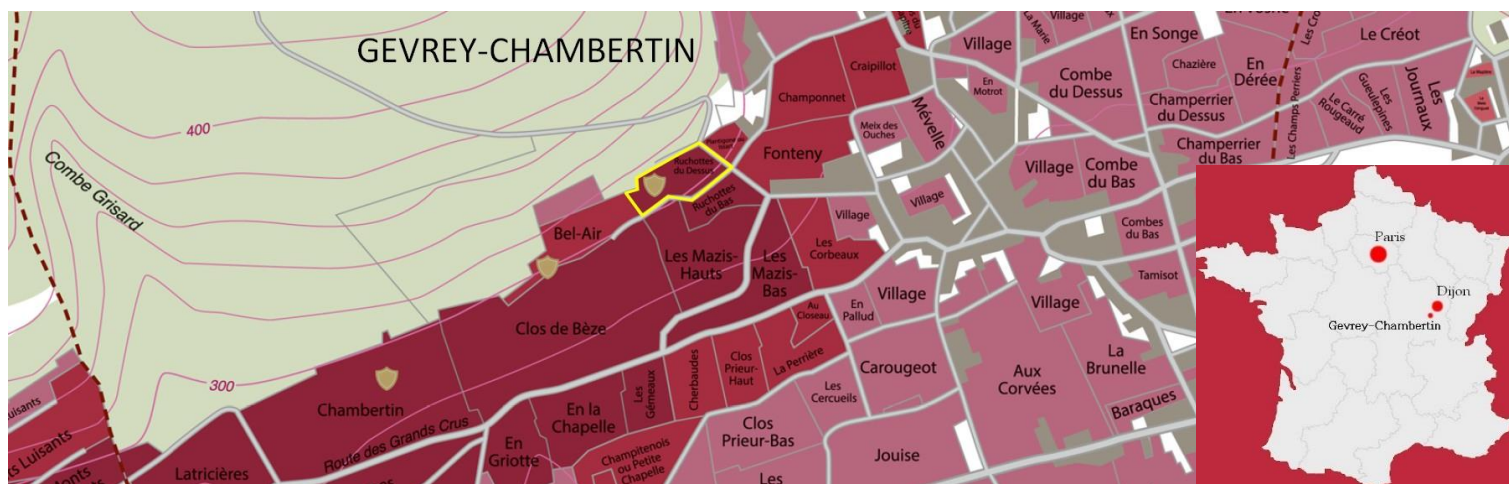


# CLIMAT CARD

## RUCHOTTES-CHAMBERTIN GRAND CRU

# CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



### CLIMAT

Château de Marsannay plot is located in the southern area of the appellation.

Name of the climat : Ruchottes du Dessus

Operated vineyard surface : 9.8 ares

Grape variety : Pinot Noir

Soil : thin layers of red marls on a shallow gravel soil

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 (100%), preceded by a soft must pressing

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

### TASTING

The nose is dominated by notes of mixed fruits, undergrowth and spices. The mouth is perfectly balanced with a great length and a silky structure where elegance and complexity prevail over power.

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

*Cellaring potential* from now to 25 years

