

CLIMAT CARD

VOSNE-ROMANÉE EN ORVEAUX 1^{er} CRU

CHÂTEAU DE MARSANNAY

AU CŒUR DES VIGNES | AUX PORTES DE DIJON



CLIMAT

This climat is perfectly located at the heart of the hillside, in front of Musigny Grand Cru and next to Grands Echezeaux.

Name of the climat : En Orveaux

Operated vineyard surface : 28 ares

Grape variety : Pinot Noir

Soil : well-drained limestone and gravel with limestone scree

Exposure : East / North-East

Location : 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 (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 thin and intense with ripe fruit notes followed by spices. The palate is generous and elegant with aromas of fruits, spices and leather. The tannins are silky. This 1^{er} Cru reveals great aromatic persistence.

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

Cellaring potential from now to 12 years

