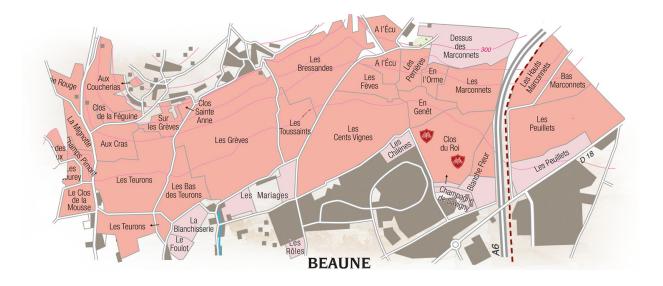


CLIMAT CARD BEAUNE PREMIER CRU CLOS DU ROI, CUVÉE CHEVALIER MARTIN



CLIMAT & TERROIR

Plot located under the Premier Cru «Les Marconnets», downhill side on limestone mixed with clay.

Operated vineyard surface: 36.4 ares **Appellation:** Beaune Premier Cru **Soil:** sandy and gravel clay-limestone Grape variety: Pinot Noir Exposure East Location: bottom of the hillside

VINIFICATION & 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 puncutated 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: 7 months in oak barrel then 4 months in a tank

TASTING -

Nose revealing spices and red fruits aromas. Elegant structure on the palate and smooth finish.

Food & wine pairings: Lamb of chop and tian of vegetables

Cellaring potential: from 5 to 10 years

