



CHÂTEAU DE  
MARSANNAY

CLIMAT CARD  
BOURGOGNE DU CHÂTEAU



MARSANNAY-LA-CÔTE

## CLIMAT & TERROIR

This Cuvée is a blend of several plots close to Marsannay : En Auvonne, La Champagne Haute, Champ Forey, En Leautier, Les Plantes et Le Charon.

**Operated vineyard surface:** 4.63 hectares

**Appellation:** Bourgogne

**Soil:** clay-limestone in plains

**Grape variety:** Pinot Noir

**Exposure:** South/South-East

**Location:** bottom of the hill-side, in plains

## 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 punctuated by push-downs in order to obtain a soft and complete extraction.

**Ageing:** in oak barrels and in wooden vats

**Time of ageing:** 9 months in oak barrels then 1 month in a tank

## TASTING

Garnet shiny colour, nose of red and black fruits, with spicy hints. Present and well-bodied tannins on the palate.

**Food & wine pairings:** Grilled meats, bœuf Bourguignon, cheeses

**Cellaring potential:** From 3 to 5 years

