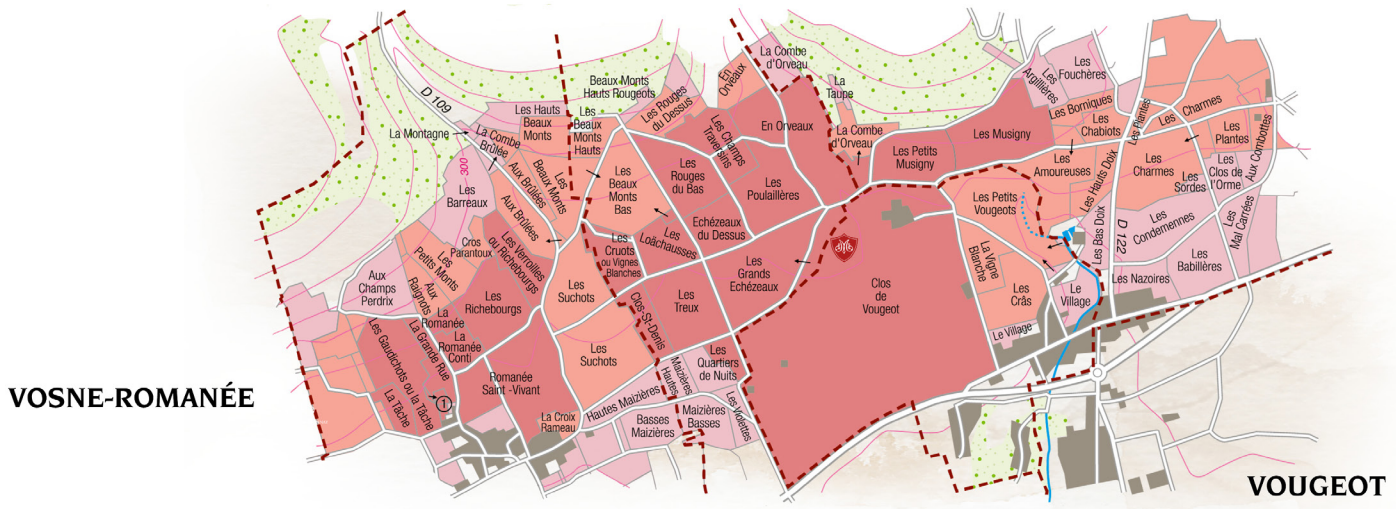




CHÂTEAU DE  
MARSANNAY

## CLIMAT CARD CLOS DE VOUGEOT GRAND CRU



### CLIMAT & TERROIR

Soft slope suitable for drainage and composed of limestone of «Bathonien». This is where the wines reveal their best expressions.

**Operated vineyard surface:** 28 ares

**Grape variety:** Pinot Noir

**Appellation:** Clos de Vougeot  
Grand cru

**Exposure:** East

**Soil:** brown and gravel clay-limestone

**Location:** bottom of the  
hillside

### VINIFICATION & AGEING

**Harvest:** manual harvest followed by a manual sorting

**Vinification:** after partially destalking 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%)

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

### TASTING

Powerful and expressive nose on black fruits aromas with a hint of spices and fresh tobacco. Complex and well-structured palate with mellowed tannins.

**Food & wine pairings:** Red roasted or gravy meats, roasted pheasant, boar or leg of venison, cheeses (camembert, brillat-savarin, cîteaux...)

**Cellaring potential:** from 5 to 20 years

