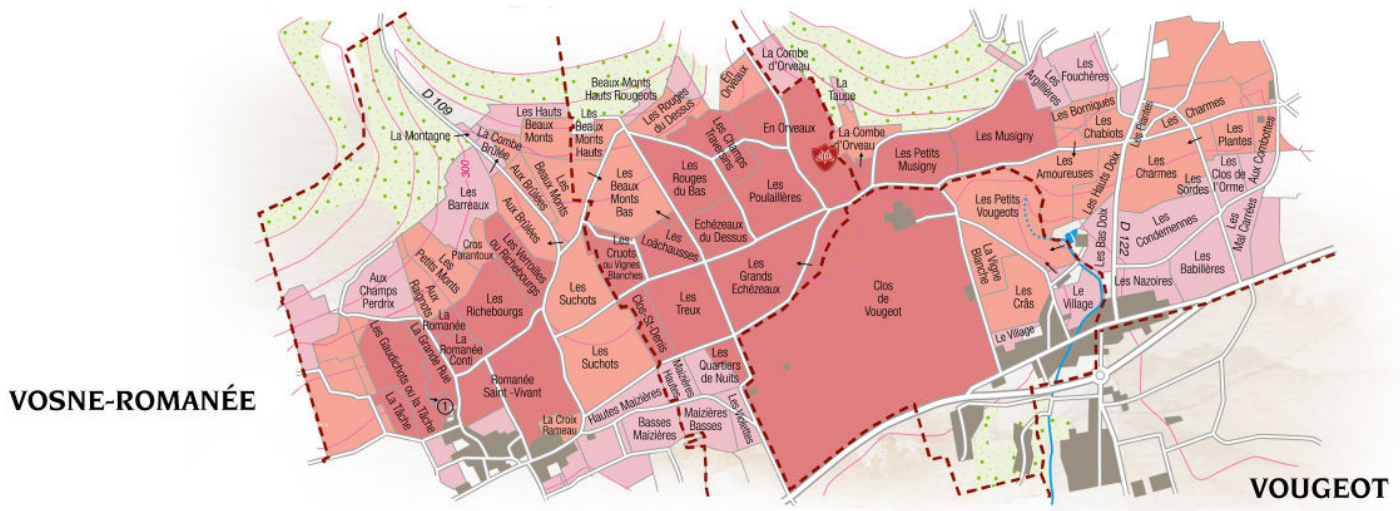




CHÂTEAU DE
MARSANNAY

CLIMAT CARD
ECHÉZEAUX GRAND CRU



CLIMAT & TERROIR

During the Gallo-Roman period, the term “cheseaux” signified a group of dwellings, otherwise called a hamlet.

Operated vineyard surface:
856 square meters

Appellation: Echezeaux Grand cru

Soil: clay-limestone composed of limestone scree from the Orveaux combe

Grape variety: Pinot Noir

Exposure: East

Location: exit of the combe

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after partially destalking the grapes, the berries are put into thermoregulated 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 very slow pressing of the must.

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

TASTING

Nose of red fruits, undergrowth and spices. Delicate and racy palate on blackcurrant notes with a nice earthy and spicy expression. Juicy tannins and great length on the fruit.

Food & wine pairings: Tournedos Rossini, venison illet

Cellaring potential: from 5 to 20 years

