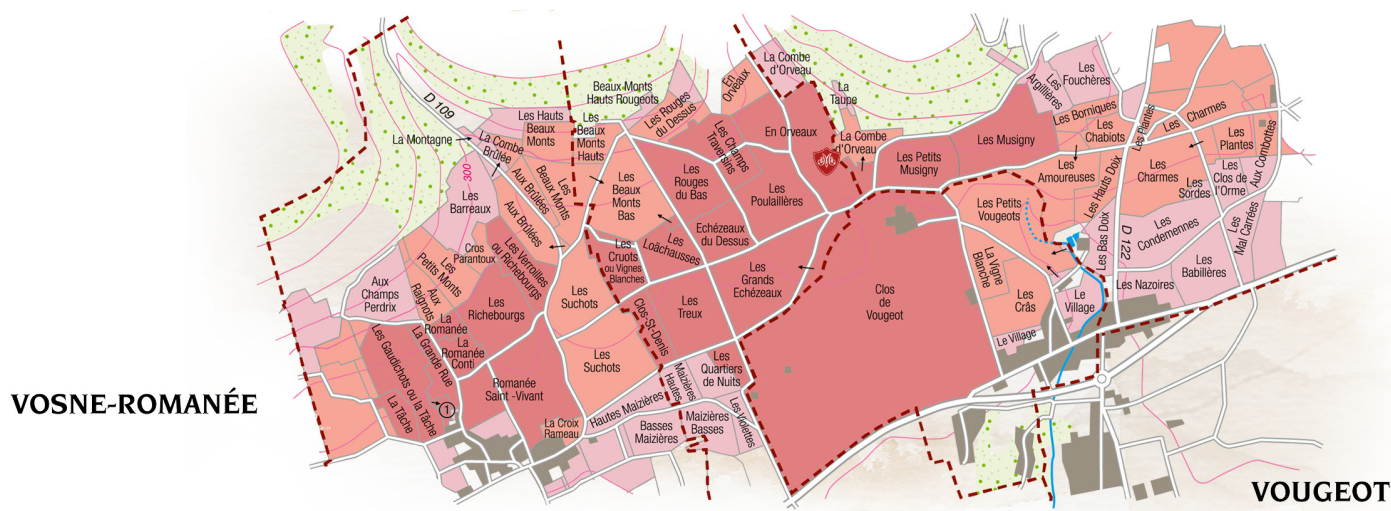




CHÂTEAU DE  
MARSANNAY

CLIMAT CARD  
ECHEZEAUX GRAND CRU



## CLIMAT & TERROIR

During Gallo-Romane period, chesaux meant hamlet

**Operated vineyard surface:** 8.56 ares

**Grape variety:** Pinot Noir

**Appellation:** Echezeaux Grand cru

**Exposure:** East

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

**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 marc

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

## TASTING

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

**Food & wine pairings:** Tournedos Rossini, venison fillet

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

