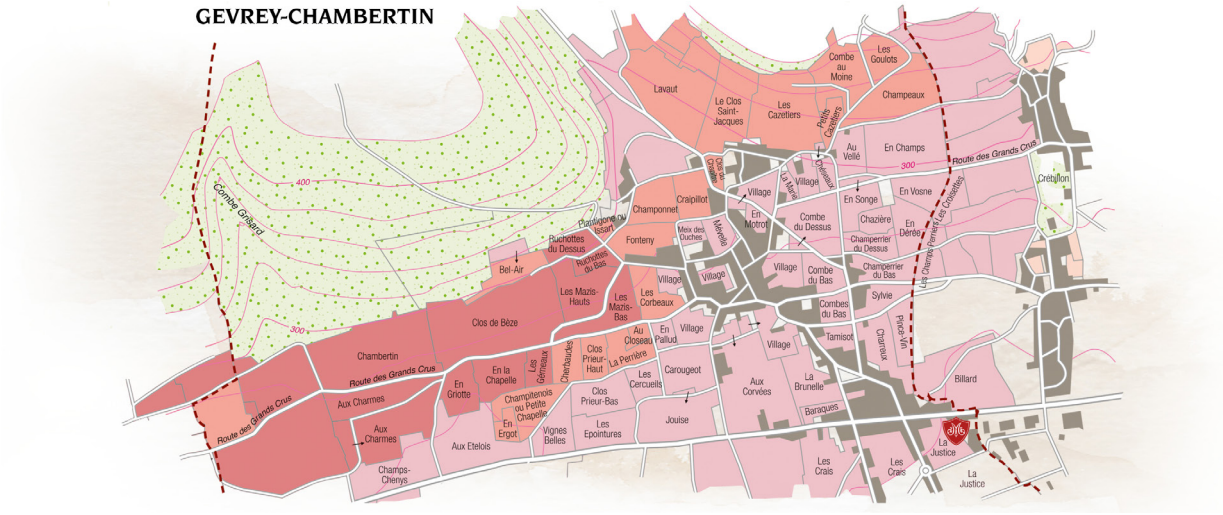
CHÂTEAU DE
MARSANNAY

CLIMAT CARD
GEVREY-CHAMBERTIN LA JUSTICE



CLIMAT & TERROIR

The place reminds us that during the Middle-Age, the Cluny Abbot had got full power in this territory given by Burgundy Duke, Robert II.

Operated vineyard surface: 35 ares
Appellation: Gevrey-Chambertin
Soil: limestone colluvions

Grape variety: Pinot Noir
Exposure: East
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 downws in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (80%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 12 months in oak barrels then 4 months in a tank

TASTING

Nose of sour cherry and undergrowth with a silky and racy palate.

Food & wine pairings: Leg of lamb, Bresse poultry

Cellaring potential: from 5 to 15 years