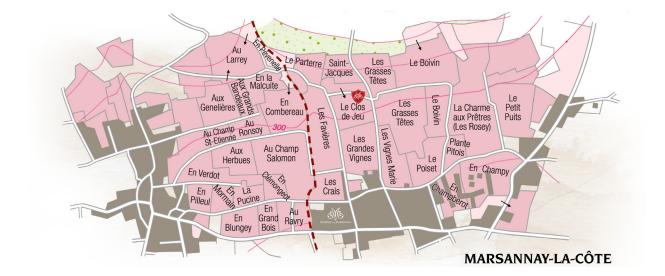


## CLIMAT CARD MARSANNAY CLOS DE JEU



Grape variety: Pinot Noir

Location: mid-slope

**Exposure:** South-South/East

## CLIMAT & TERROIR

« Jeu » comes from the Gallic « juris » meaning wooded height which could evoke a wood in the Clos.

## **Operated vineyard surface:** 1.79 hectares

**Appellation:** Marsannay **Soil:** stony clay-limestone composed of Entroques limestone

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 new oak barrels (33%) 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 -

Wine with a fine nose on undergrowth and cherry stone aromas. Silky and structured palate, with supple tannins and a gourmet finish.

**Food & wine pairings:** Grilled meats on the barbecue, lamb stew, Munster or any other ripened cheese

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Cellaring potential: from 5 to 12 years