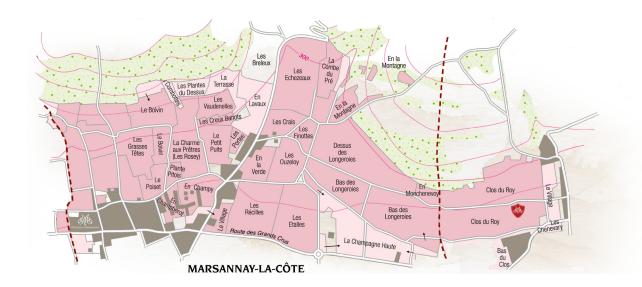


## CLIMAT CARD MARSANNAY CLOS DU ROY



## **CLIMAT & TERROIR**

Well-known as vineyard since the Dukes of Burgundy in the 13th century. Clos du Roy étaient were pourred at Louis 14 and Louis 16 place.

Operated vineyard surface: 24 ares

**Appellation:** Marsannay

**Soil:** caracteristic sedimentary strata, gravel coming from the fragmentation of the Comblanchien

limestone

**Grape variety:** Pinot Noir **Exposure:** East/South-East **Location:** bottom of the hillside and mid-slope

## **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 puncutated by push downs in order to obtain a soft and complete extraction.

**Ageing:** in new oak barrels (50%) 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 -

Well-balanced wind with delicious red fruits' aromas. Racy and generous palate.

**Food & wine pairings:** Grilled, roasted or braised red meats, marinated preparations, ripened cheeses

Cellaring potential: from 5 to 12 years

