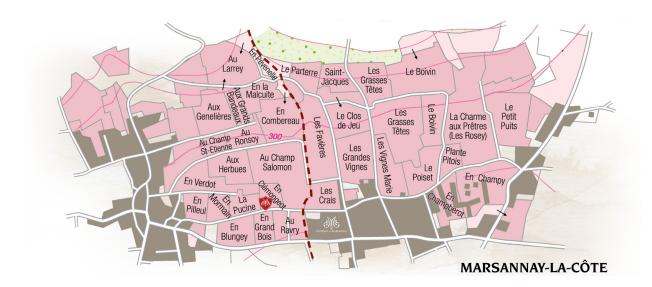


## CLIMAT CARD MARSANNAY EN CLÉMONGEOT



## **CLIMAT & TERROIR**

One of the famous climat of Couchey village, fine red wines.

Operated vineyard surface: 0.16
hectares

Grape variety: Pinot Noir
Exposure: South/South-East

Appellation: Marsannay

Location: mid-slope

**Appellation:** Marsannay **Location:** mid-slope **Soil:** entroques limestone and oyster

marls

## **VINIFICATION & AGEING**

Harvest: manual harvest followed by a manual sorting

**Vinification:** the harvest is not destemmed, vinified in a thermoregulated stainless steel thanks that allows a perfect maceration of the 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 -

Delicate nose on red fruits (strawberry, raspberry, currant), with a hint of violet. Structured palate with supple tannins and a fresh finish.

Food & wine pairings: Veal shank with vegetables, comté

Cellaring potential: from 5 to 12 years

