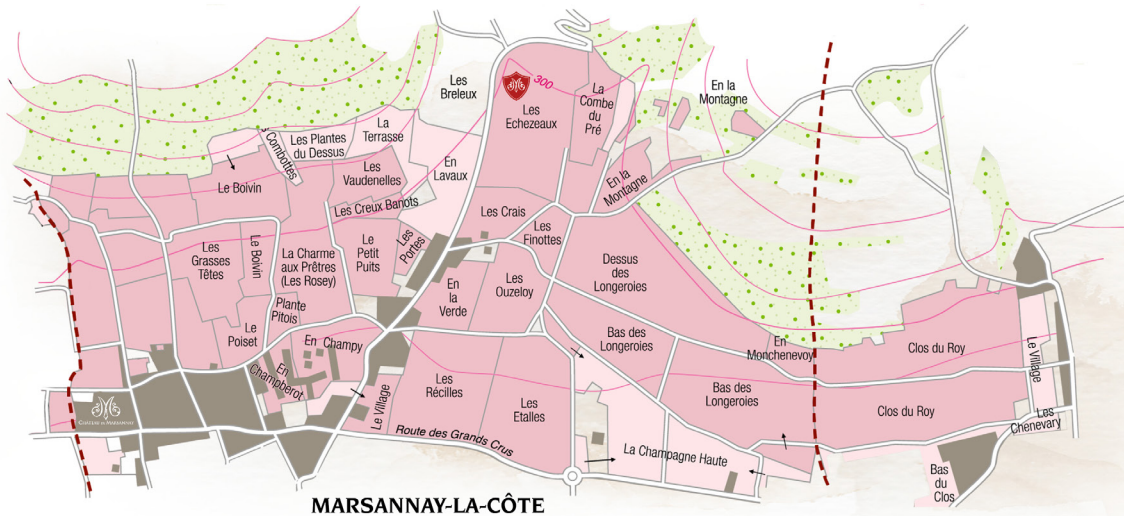




CHÂTEAU DE
MARSANNAY

CLIMAT CARD MARSANNAY ES CHEZOTS



CLIMAT & TERROIR

Located between 2 valleys which create fresh terroir helping slow ripeness.

Operated vineyard surface: 2 hectares

Appellation: Marsannay

Soil: sandy loamy clay resulting from the alteration of *Ostrea acuminata* marls

Grape variety: Pinot Noir

Exposure: East

Location: mid-slope

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 downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (20%) as well as in oak barrel of one or two years

Time of ageing: 13 months in oak barrels then 3 months in a tank

TASTING

Expressive nose on red fruits notes. Frank attack, supple and plain palate. A juicy and gourmet wine, with a nice length.

Food & wine pairings: cut of beef, roasted farm chicken

Cellaring potential: from 5 to 12 years

