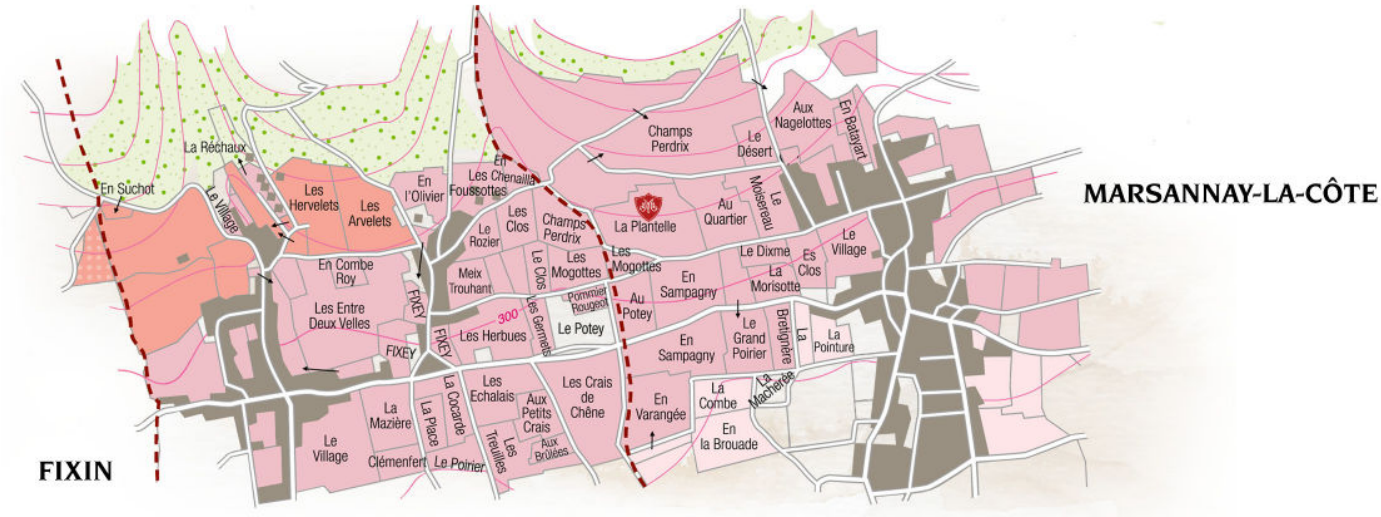
CHÂTEAU DE
MARSANNAY

CLIMAT CARD
MARSANNAY LA PLANTELLE



CLIMAT & TERROIR

This plot is included in Champs Perdrix climat.

Operated vineyard surface: 6745 square meters

Appellation: Marsannay

Soil: silty clay with inclusion of crinoidal limestone

Grape variety: Pinot Noir

Exposure: South-East

Location: 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 (30%) as well as in oak barrels of one or two years, preceded by a soft must pressing

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

TASTING

Gourmet wine with a floral, fruity and spicy nose. Dense palate with perfectly riped and tasty tannins.

Food & wine pairings: Duck breast, lentil dahl

Cellaring potential: from 5 to 15 years