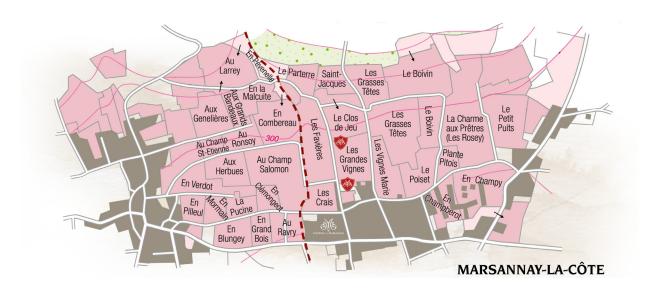


## CLIMAT CARD MARSANNAY LES GRANDES VIGNES



## **CLIMAT & TERROIR**

Pinot Noir takes full advantage of this ideal location revealing this unique terroir.

Operated vineyard surface: 2 Grape

110000100

**Appellation:** Marsannay

**Soil:** oyster marls, premeaux clay,

bress marls

**Grape variety:** Pinot Noir

**Exposure:** 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 (15%) 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 -

Intense aromas of sour cherries, strawberries and wild blackberries, as well as a hint of cinnamon. Nice balance between structure, fruit and tannins.

**Food & wine pairings:** Saddle of rabbit with mustard, grilled pork ribs with mild spices

**Cellaring potential:** from 5 to 12 years

