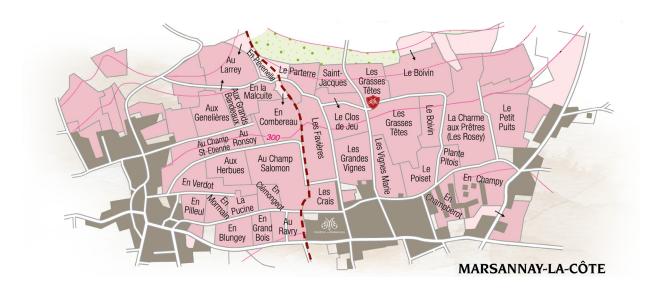


## CLIMAT CARD MARSANNAY LES GRASSES TÊTES



## **CLIMAT & TERROIR**

High quality climat, its name commes from its soil components (clay and limestone)

**Operated vineyard surface: 0.58** 

hectares

**Appellation:** Marsannay

Soil: Entroques limestone

**Grape variety:** Pinot Noir **Exposure:** South/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 (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 -

Nose on black fruits and spices. Supple and fresh attack on the palate, racy tannins and delicate texture.

**Food & wine pairings:** Rabbit with prunes, veal stew, Madeira ham, head of veal, ribs

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

