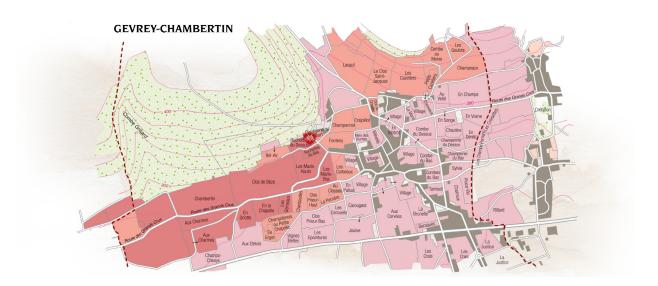


CLIMAT CARD RUCHOTTES-CHAMBERTIN GRAND CRU



CLIMAT & TERROIR

Run by Château de Marsannay, this plot is the most southern area of this Grand Cru appellation. Composed of thin layers of de red marl on barely deep and fertile stony soil.

Operated vineyard surface: 9.8 ares **Appellation:** Ruchottes-Chambertin Grand cru **Soil:** thin layers of red marls on a shallow gravel soil Grape variety: Pinot Noir Exposure: South-East Location: top of the hillside

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 punctuated by push downs in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (100%), preceded by a soft must pressing **Time of ageing:** 12 months in oak barrels then 5 months in a tank

TASTING -

Nose on aromas of forest fruits, undergrowth and spicy hints. The palate is well-balanced with a nice length and a silky structure where velvety and richness win over power.

Food & wine pairings: Foie gras with figs, duck breast with morels, poultry with porcini mushrooms

Cellaring potential: from 5 to 20 years

