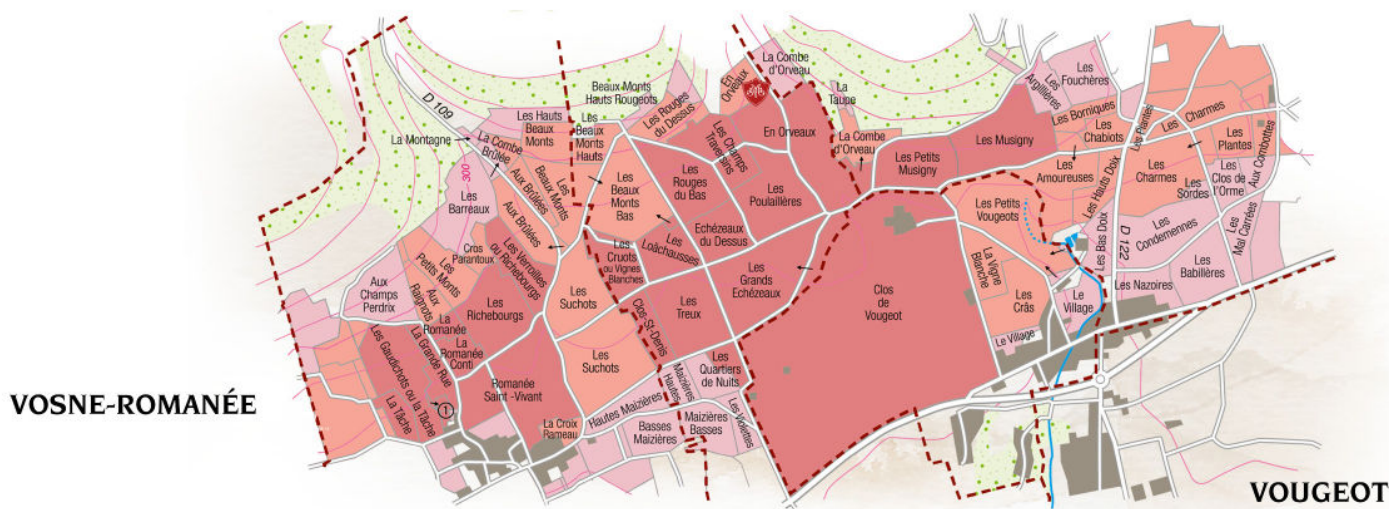




CHÂTEAU DE  
**MARSANNAY**

## CLIMAT CARD VOSNE-ROMANÉE PREMIER CRU EN ORVEAUX



### CLIMAT & TERROIR

Well located climat at the heart of the wine hillside, facing Musigny Grands Crus and alongside to Grands Echezeaux.

**Operated vineyard surface:** 28 ares

**Appellation:** Vosne-Romanée  
Premier cru

**Soil:** well-drained limestone and gravel with limestone scree

**Grape variety:** Pinot Noir

**Exposure:** East-North/East

**Location:** bottom 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 mois en fût puis 5 mois en masse

### TASTING

Fine and intense nose on ripe fruit notes and spices. Generous and elegant palate on fruits, spices and leather aromas. The tannins are silky and perfectly melted.

**Food & wine pairings:** Mushroom crusted beef tenderloin, roast veal with chanterelle mushrooms

**Cellaring potential:** from 5 to 15 years

