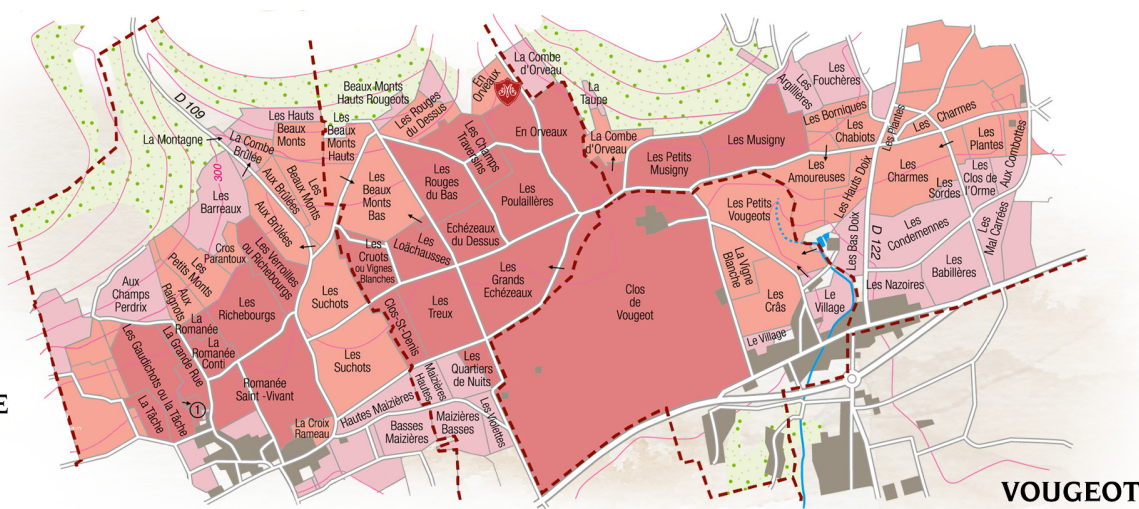




CHÂTEAU DE
MARSANNAY

CLIMAT CARD VOSNE-ROMANÉE PREMIER CRU EN ORVEAUX



VOSNE-ROMANÉE

VOUGEOT

CLIMAT & TERROIR

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

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

