



## ROSÉ DE MARSANNAY

Designation: **Marsannay**

Grape variety: **Pinot Noir**

Vineyard's age: From 8 to 45 years

Soil and subsoil: Clay and limestone

Vineyard's area and production: 3 hectares

Winemaking process: Maceration rosé, 2 days of maceration then pressing; alcoholic fermentation to 20°C maximum

Wine breeding: Vat then bottling



Main features of the wine:

- *Color:* Rosé which draws on the tone of redcurrant
- *Nose:* Fresh and fruity (red fruits)
- *Mouth:* Soft and fruity; the aroma mentions the freshly crushed vintage and peach

Can be served with: Skewer, grilled food, white meat, fresh cheese