



CHÂTEAU DE MEURSAULT

## CLIMAT CARD MARC DE BOURGOGNE

### CLIMAT & TERROIR

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The Marc de Bourgogne comes from the artisanal distillation of pinot noir from our most beautiful Premiers and Grands Crus terroirs: Pommard Clos des Epenots, Beaune Grèves, Beaune Fèves, Volnay Clos des Chênes and Corton.

### DISTILLATION & MATURING

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After distillation in a alembic, the Marc is handled in new French oak barrels. After its years of ageing, the Marc du Château is extracted, slightly filtered and then bottled.

**Ageing:** in new barrels (100%)

**Time of ageing:** 14 years in our XIIIth century cellars

### TASTING

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Amber color with a very nice shine. Aromas of dried fruits and bitter almonds. Roundness and elegance mingle with a length in the persistent and fresh. Very nice balance.

**Food and Wine pairing:** Colombian coffee, cigar, chocolate cake, flambéed pancakes

**Degree of alcohol :** 42%

