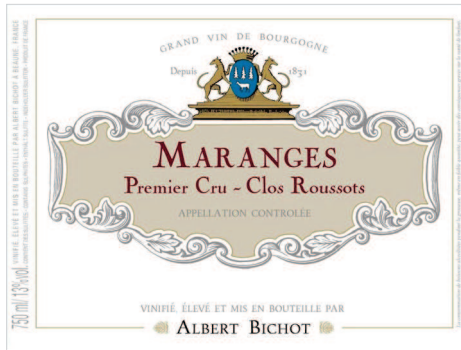


MARANGES 1ER CRU "CLOS ROUSSOTS"



Côte de Beaune

100 % Pinot Noir

AOC Premier Cru

The vineyard:

Brown limestone soil

Vinification:

Temperature-controlled conical oak vats
 20 to 28 days

Ageing:

100 % oak barrels
 15 to 20 % new oak
 14 to 16 months

Located at the southernmost tip of the Côte de Beaune, bordering the Côte Chalonnaise, the Maranges appellation is divided among three villages: Cheilly-les-Maranges, Dezize-les-Maranges and Sampigny-lès-Maranges. With a total surface area of 162 ha (400 acres) almost exclusively dedicated to the cultivation of Pinot Noir, this appellation has 82 ha (203 acres) of Premier Cru vines. "Clos Roussots" is located on the lower slopes of the Mont de Sène, also known as the Mount of Three Crosses.

Tasting notes

Intense, wild aromas of fresh fruit (blackcurrant, strawberry and redcurrant) and forest undergrowth. Supple and round on the palate, this wine is well balanced and lacks neither vivaciousness nor finesse. The finish is both flavourful and aromatic.

Food/wine pairing

Pairs well with red meats, roasted or cooked in sauce, small game, and mild to medium cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)
 You can keep this wine 3 to 8 years, or more.

