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Maranges

PINOT NOIR

LOCATION

Sitting at the bottom of a hill, in a cold sector and on deep, red clay soils. The parcel stands on the limit of two French Departments, that of the Saône-et-Loire and of the Côte-d'Or.

IN THE VINEYARD

Planted in 1963 with 10 000 vines per hectare, this parcel covers 54 ares. The vines are pruned in the Cordon Royat style, are de-budded, aerated and de-leafed in order to obtain a maximum yield of 40 hl/ha.

VINIFICATION

The grapes are never crushed, a major part of the grapes is destemmed and we keep around 30% as whole bunches. Alcohol fermentation is achieved with indigenous yeast. The wine is subjected to gentle cap-punching or pigeage during vatting.

MATURING

After 15 to 20 days, we devat and blend free run wine with press wine for maturation in Burgundian oak barrels, 15 to 20% of which are new. A part of the cuvée is also matured in vats.

SPECIFICATIONS

Tasting : A dark fruity nose with a hint of smoky aroma. Full-bodied in the mouth, palatable, with souple tannins, providing virtually immediate pleasure". Bourgogne Aujourd'hui Spécial Millésime, 2019
Alcohol content : 12,5 %vol.
Ageing Potential : 3 years
Serving : 14-15°C

Do not hesitate to contact us by e-mail for any further information.

