



DOMAINE SAINT ANTOINE DES ECHARDS

AOP Maranges Premier Cru La Fussièrè

DVP
Red

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Marie-Christine and Franck Guérin took over Franck's parents' estate and founded Domaine Saint Antoine des Échards in 1998, in the heart of the Hautes Côtes de Beaune, in the village of Change. Today, the estate covers more than 60 hectares, primarily within the Bourgogne Hautes Côtes de Beaune appellation. Their son, Pierre Antoine, joined the family business in 2016 and now leads the estate alongside his parents. He represents the fifth generation of winegrowers in the family and continues to expand the domaine by planting new family-owned parcels.

VARIETAL

Pinot Noir 100%

LOCATION

"La Fussièrè" is the largest and most renowned climat of the Maranges Premier Cru appellation. Located at an altitude between 300 and 400 meters, it benefits from a southeast exposure that allows slow and complete ripening of Pinot Noir. The soil is composed of limestone marl and red clay, giving the wines excellent structure and remarkable aromatic finesse.

TERROIR

Soil: Limestone marl and red clay
Topography: Hillside plots between 300–400 m elevation
Exposure: Southeast
Climate: Continental with Mediterranean influence

IN THE VINEYARD

The estate practices environmentally respectful viticulture: mechanical soil work, natural cover cropping, and limited treatments. Yields are controlled (35 to 40 hl/ha) to promote concentration. Grapes are harvested manually with rigorous sorting in the vineyard.

HARVEST

Manual harvest at full maturity with parcel-by-parcel selection.

WINEMAKING

Grapes are partially destemmed depending on the vintage. Alcoholic fermentation is carried out in stainless steel tanks using indigenous yeasts, followed by 15 to 20 days of gentle maceration with light punch-downs. Malolactic fermentation takes place in barrels. The goal is to preserve the fruit's elegance while revealing the depth of the terroir.

AGEING

Aged for 12 to 14 months in French oak barrels (228 L), with 20 to 30% new oak depending on the vintage. This barrel ageing brings complexity, silkiness, and ageing potential without overpowering the character of Pinot Noir.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

La Fussièrè reveals a brilliant ruby color. The nose is refined and complex, blending fresh red fruits (cherry, raspberry), floral notes (peony, violet), and a hint of spice. On the palate, the attack is smooth, the texture delicate, and the tannins fine. The finish is persistent, elegant, and mineral.

FOOD PAIRINGS

This Maranges Premier Cru pairs beautifully with roasted white meats, sauced poultry, and refined vegetarian dishes (wild mushroom risotto, roasted vegetables). It also complements soft cheeses (Brillat-Savarin, Chaource) and elevates dishes such as duck breast or herb-crusted veal roast.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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