

Maranges Premier Cru "Clos Roussots"

AOP Maranges Premier Cru, Bourgogne, France

PRESENTATION

Located at the southern end of the Côte de Beaune, on the border with the Côte Chalonnaise, the Maranges appellation extends over three communes; Cheilly-les-Maranges, Dezize-les-Maranges, and Champigny-lès-Maranges. With a total area of 162 hectares almost entirely dedicated to the cultivation of Pinot Noir, the appellation includes 83 hectares classified as Premier Cru. The climate of the "Clos Roussots" is located on the lower slopes of Mont de Sène, known as the "Trois Croix".

LOCATION

Located at the southern end of the Côte de Beaune, on its border with the Chalonnaise coast, the Maranges appellation covers three communes in the Côte-d'Or.

TERROIR

The climate of "Clos Roussots" is located on the lower slopes of Mont de Sène, known as "des trois croix" with a favorable South-East exposure. Brown limestone soils on Lower Jurassic Lias marls.

WINEMAKING

Traditional Burgundian vinification in open vats with punch-downs and long maceration. Aging in oak barrels with 25 to 30% new barrels for 14 to 16 months, providing structure and complexity to the wine.

AGEING

Aging: in oak barrels (30% new barrels) for 14 to 16 months.

VARIETAL

Pinot Noir

SERVING

Service temperature: between 15-16°C.

To be enjoyed young on the fruit or to be kept 3 to 5 years and more.

TASTING

Beautiful intense ruby color with raspberry highlights.

The nose reveals a iodized freshness on a background of red fruits enhanced by some notes of blackcurrant bud.

The mouth is supple, tasty, this balanced wine is not lacking in finesse. As for the finish, it is gourmet with subtle nuances of licorice.

FOOD PAIRINGS

Classic pairing: Pulled pork.

Unconventional pairing: Wild mushroom and truffle risotto.

