

# Bertrand Bachelet Maranges Rouge 1er Cru Les Clos Roussots

Domaine Bertrand Bachelet

France - Burgundy - Maranges 1er Cru

The Maranges appellation is the youngest of the Côte de Beaune family, making its debut in May 1989. It spans three villages: Dezize-lès-Maranges, Cheilly-lès-Maranges and Sampigny-lès-Maranges. Several hills and slopes make up the appellation; they face south/south-east, at an altitude of between 200 and 400 meters. This appellation produces mainly red wines comprising 95% of total production.

The Maranges 1ers Crus are spread over seven distinct terroirs: "Les Clos Roussots", which represents the second largest terroir of the appellation, spans the Cheilly-lès-Maranges and Sampigny-lès-Maranges areas.

The wine boasts a beautiful bright red color. The nose provides subtle harmony between red and black fruits, spices and vanilla. On the palate, this wine is both solid and fresh, harmonious and bold.

Specifications	
Appellation	Maranges 1er Cru
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	Average 70 years
Agricultural Practices	Sustainable
Soil type	brown limestone and marl soils
Vinification	The grapes are rigorously sorted and partially or totally destemmed. Vatting last for about three weeks, with regular temperature controls. Vinification is generally quite non-interventionist. Aged for 16 months in barrels (20% new barrels) and then aged for 8 months in stainless steel tanks.
Production	200 (9-liter cases)
Pairings	Enjoy with a veal roast and sweet potatoes or matured cheeses.

