

Bertrand Bachelet Maranges Rouge

Domaine Bertrand Bachelet

France - Burgundy - Maranges

The Maranges appellation is the youngest of the Côte de Beaune family, making its debut in May 1989. It spans three villages: Dezize-les-Maranges, Cheilly-les-Maranges and Sampigny-les-Maranges. Several hills and slopes make up this appellation, that are south/south-east-facing. This appellation produces mainly red wines comprising 95% of total production.

Bertrand Bachelet Maranges is produced from two villages, Aux Artaux and En Crevèches, both situated in the Cheilly-les-Maranges area. The vineyards spreads over 1.42 hectare (3.50 acres).

The wine offers a deep red color with purplish highlights, a powerful nose with aromas of raspberries, blackcurrants, and small red candied fruits. A silky texture, fresh and elegant on the palate.

Specifications

Appellation	Maranges
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	50-60 years old
Soil type	clay, limestone
Vinification	The grapes are rigorously sorted before being partially or totally destemmed, depending on the wine and the characteristics of the vintage. Vatting lasts for about three weeks, with regular temperature controls. Extractions are taken with very little intervention, just some pigeage and remontage. Aging In barrels for 12 months (about 10% new barrels).
Pairings	Ideally paired with red meat or a more exotic dish, such as nems, grilled ribs or braised pork.



Codes, Weights and Measures

UPC	7 84585 02863 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02863 1
Case Weight	37
Layers/Pallet	7
SRP	\$ 47.99 USD 750mL Bottle