



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

## MARANGES 1<sup>ER</sup> CRU "La Fussièrè" ROUGE

### THE APPELLATION

The Maranges appellation is the youngest of the Côte de Beaune family, making its debut in May 1989. It spans three villages, namely Dezize-lès-Maranges, Cheilly-les-Maranges and Sampigny-les-Maranges. Several hills and slopes make up this appellation, all south/south-east-facing, at an altitude of between 200 and 400 metres. The Maranges 1ers Crus are spread over seven distinct climats.

The La Fussièrè climat is the main climat of the Maranges appellation and is located in the Cheilly and Dezize-les-Maranges areas.



#### VARIETY/CLIMAT

100% Pinot Noir, on clay, marl and limestone rocks.

#### 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.

#### AGEING

Aged for one year on average, followed by several months in vats to stabilise the wine before bottling.

#### TASTING

Brilliant ruby robe, raspberry. A striking nose, with an aroma of red fruit, blackcurrant. Fresh on the palate, with peppery notes.

#### SERVING GUIDE

14 to 16 degrees.

#### FOOD PAIRING

When young, ideal with meat such as a rib of beef or filet mignon; when aged, it pairs wonderfully with dishes in spicy sauces.

#### LAYING DOWN

Drink within 3 or 4 years; with potential to lay down for 10 years.