



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

MARANGES 1^{ER} CRU "Les Clos Roussots"

THE APPELLATION

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 metres. This appellation produces mainly red wines comprising 95% of total production.

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



VARIETY/CLIMAT

100% Pinot Noir in 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.

AGEING

Aged for 12 months in barrels (20% new barrels).

TASTING

A beautiful bright red robe. The nose provides subtle harmony between red and black fruit, spices and vanilla. On the palate, this wine is both solid and fresh, harmonious and bold.

SERVING GUIDE

14 to 16 degrees.

FOOD PAIRING

Enjoy with a veal roast and sweet potatoes or a ripened cheese.

LAYING DOWN

To get the best out of this wine, drink within a few years, ideally between 5 and 8 years.