

# Bertrand Bachelet Maranges Blanc 1er Cru La Fussiere

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, 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 villages.

'La Fussière' is the main village of the Maranges appellation and is located in the Cheilly and Dezize-les-Maranges areas.

This wine has a pale gold robe, with plenty of sparkle. At first, the nose evokes notes of white flowers, like acacias, then the second nose delivers a flinty, slightly buttery aspect. Plenty of versatility and subtlety on the palate, with floral notes.

## Specifications

<b>Appellation</b>	Maranges 1er Cru
<b>Varietals</b>	100% Chardonnay
<b>Certifications</b>	
<b>Soil type</b>	brown marl, limestone soil
<b>Vinification</b>	The grapes are pressed immediately without prior crushing. Following gentle pressing and some destemming, the must is placed in barrels. Ageing takes place in oak barrels, of which 20% are new, for about 12 months. This is followed by a few months in vats to stabilise the wine before bottling.
<b>Pairings</b>	A good accompaniment to a cold starter or fish. Try with a slightly sharp hard cheese, such as Cantal or Gouda, to draw out its natural vivacity.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02864 1
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02864 8
<b>Case Weight</b>	38
<b>SRP</b>	\$ 59.99 USD 750mL Bottle