

MARANGES

The slopes do not follow the alignment of the Côte de Beaune but they have the same origin and geological nature. A web of hills and various slopes. The south/south-east exposure, the most common, is between 240 to 400 meters of altitude.

VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are harvested by hand and sorted by hand. Maceration lasts 3-4 weeks, all grapes destemmed. The wines are aged for 16 months in French oak barrels, of which around 25% are new.

TASTING

EYE A ruby red colour with purple hints.

NOSE A bouquet on red fruits underlined by a light toasted note.

MOUTH A silky wine with smooth tannins balanced with a fruity aroma, a nice length.

PAIRING Red meats, savoury dish.

TEMPERATURE 14°C / 15°C

AGEING Between 3 to 4 years.

