



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

MARANGES 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: 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.

The estate's Maranges village wine comes from two localities, Aux Artaux and En Crevèches, both situated in the Cheilly-les-Maranges area.



VARIETY/CLIMAT

100% Pinot Noir in clay-limestone soil.

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

In barrels, for 12 months (about 10% new barrels).

TASTING

Deep red robe 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.

SERVING GUIDE

14 to 16 degrees.

FOOD PAIRING

Ideally paired with red meat or a more exotic dish, such as nems, grilled ribs or braised pork.

LAYING DOWN

Drink within 3 years.