

**Bertrand Bachelet Maranges Rouge 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.



The wine offers a brilliant ruby color and a striking nose of red fruit aromas and blackcurrant. Fresh on the palate, with peppery notes.

**Specifications**

<b>Appellation</b>	Maranges 1er Cru
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Pinot Noir
<b>Age of Vines</b>	50 years old
<b>Soil type</b>	clay, marl and limestone pebbles
<b>Vinification</b>	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. Aged for one year on average, followed by several months in vats to stabilize the wine before bottling.
<b>Pairings</b>	When young, ideal with meat such as a rib of beef or filet mignon; when aged, it pairs wonderfully with dishes in spicy sauces.

**Codes, Weights and Measures**

<b>UPC</b>	7 84585 02868 9
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02868 6
<b>Case Weight</b>	37
<b>Layers/Pallet</b>	7
<b>SRP</b>	\$ 64.99 USD 750mL Bottle

**Reviews and News**

2018 Bertrand Bachelet Maranges Rouge Premier Cru La Fussiere - 93PTS - JS