

# Bertrand Bachelet Maranges Rouge 1er Cru Les Clos Roussots

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: Dezize-lès-Maranges, Cheilly-les-Maranges and Sampigny-les-Maranges. Several hills and slopes make up the appellation; they face south/south-east, at an altitude of between 200 and 400 meters. This appellation produces mainly red wines comprising 95% of total production.

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

The wine boasts a beautiful bright red color. The nose provides subtle harmony between red and black fruits, spices and vanilla. On the palate, this wine is both solid and fresh, harmonious and bold.

## Specifications

<b>Appellation</b>	Maranges 1er Cru
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Pinot Noir
<b>Age of Vines</b>	Average 70 years
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	brown limestone and marl soils
<b>Vinification</b>	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. Aged for 16 months in barrels (20% new barrels) and then aged for 8 months in stainless steel tanks.
<b>Production</b>	200 (9-liter cases)
<b>Pairings</b>	Enjoy with a veal roast and sweet potatoes or matured cheeses.

