



DOMAINE
GRACHET-DUCHEMIN

GRANDS VINS DE BOURGOGNE

MARANGES
PREMIER CRU

Le Clos des Loyères

CUVÉE: Clos des Loyères

DESIGNATION OF ORIGIN: Maranges Premier Cru

TOWN: Sampigny-les-Maranges

VINEYARD PLACE NAME: Clos des Loyères

COLOUR: Red

GRAPE VARIETY: Pinot Noir

SURFACE AREA: 0,35 ha

BOTTLING PRODUCTION: 1500 bottles

SUN EXPOSURE: Southwest

YEAR PLANTED: 1995

TYPE OF SOIL: Gryphaea limestone

HARVEST: Manual

VINIFICATION/AGING:

Pre-fermentation maceration of the destemmed harvest in wooden vats at 10°C, spontaneous fermentation using indigenous yeasts in stainless steel vats for 10-12 days with daily pump over and punch down, aging for 12 months in barrels, including 25% new barrels.

TASTING NOTES:

A deep ruby robe, aromas of very ripe red fruits completed with an elegant note of red pepper, the mouth confirms this spicy and gourmet fruit surrounded by a halo of charming woodiness that gradually becomes silky.

CELLARING POTENTIAL:

10 to 15 years.

PAIRING SUGGESTIONS:

A piece of grilled aged beef, chili con carne.



DANS LA CONFIDENCE
DES MARANGES

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