



DOMAINE
GRACHET-DUCHEMIN

GRANDS VINS DE BOURGOGNE

MARANGES
PREMIER CRU

Les Clos Roussots

CUVÉE: Les Clos Roussots

DESIGNATION OF ORIGIN: Maranges Premier Cru

TOWN: Sampigny-les-Maranges

VINEYARD PLACE NAME: Clos Roussots

COLOUR: Red

GRAPE VARIETY: Pinot Noir

SURFACE AREA: 0,24 ha

BOTTLING PRODUCTION: 300 bottles

SUN EXPOSURE: South

YEAR PLANTED: 1971

TYPE OF SOIL: Colluvial deposits of greyish brown 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 of 1 to 3 wines.

TASTING NOTES:

A dark ruby robe, purple reflections, candied red and black fruit on the nose, fleshy and peppery fruit in the mouth, subsequent smooth tannins with a warm, liquorice finish.

CELLARING POTENTIAL:

10 to 15 years.

PAIRING SUGGESTIONS:

Beef bourguignon, game in sauce.



DANS LA CONFIDENCE
DES MARANGES

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