

GRACHET-DUCHEMIN

GRANDS VINS DE BOURGOGNE

MARANGES

Confidences

DESIGNATION OF ORIGIN: Confidence

TOWN: Sampigny-les-Maranges

VINEYARD PLACE NAME: Le bas du clos

COLOUR: Red

GRAPE VARIETY: Pinot Noir

SURFACE AREA: 1,00 ha

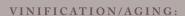
BOTTLING PRODUCTION: 1200 bottles

SUN EXPOSURE: South

YEAR PLANTED: 1980

TYPE OF SOIL: Argilo calcaire

HARVEST: Manual



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:

Deep red color, with purple reflections. A powerful nose, with aromas of raspberry, blackcurrant, and candied red berries. A silky texture, a fresh and elegant mouth

CELLARING POTENTIAL:

5 to 8 years.

PAIRING SUGGESTIONS:

Ideal with red meat or exotic cuisine. This Maranges is a must have !

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