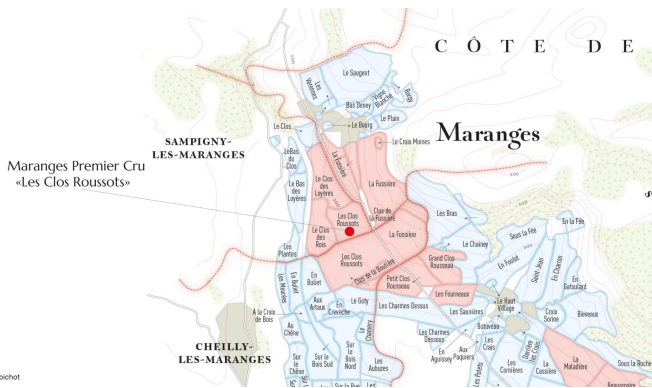


MARANGES PREMIER CRU "CLOS ROUSSOTS" MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Brown limestone soil



PRESENTATION

Located at the southern extremity of the Côte de Beaune, on the border of the Côte Chalonnaise, the Maranges appellation is divided between three communes - Cheilly-les-Maranges, Dezize-les-Maranges and Champigny-lès-Maranges. With a total surface area of 162 ha devoted almost exclusively to the cultivation of Pinot Noir grapes, the appellation boasts 83 ha classified as Premier Crus. The "Clos Roussots" climat is located on the lower slopes of Mount Sène, otherwise known as "Trois Croix" (Three Crosses).

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.
Fermenting maceration in thermoregulated wooden vats for 3 to 4 weeks.
Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING

The nose is redolent of intense scents of fresh fruit (blackcurrant, red currant...) and forest undergrowth resulting in a slightly wild character. On the palate, this soft, round wine is endowed with a fine tannic structure that lends it lovely balance. The finish is delectable and highly aromatic.

SERVING

Serve at 15-16°C (59-61°F).
To taste young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, duck, pork, game)
Medium to mature cheeses
Recipe suggestion: coq au vin

