



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

MARANGES 1^{ER} CRU "La Fussière" BLANC

THE APPELLATION

The Maranges appellation is the youngest of the Côte de Beaune family, making its debut in May 1989. This vineyard spans three villages: Dezize-lès-Maranges, Cheilly-lès-Maranges and Sampigny-lès-Maranges. Several hills and slopes make up the appellation; all south/south-east-facing, at an altitude of between 200 and 400 metres. This appellation produces mainly red wines comprising 95% of total production.

The Maranges 1ers Crus are spread over seven distinct climats. The La Fussière climat is the largest of the appellation and spans the Cheilly and Dezize-lès-Maranges areas.

VARIETY/CLIMAT

100% Chardonnay, in brown, marl, limestone soil. Fully south-facing.

VINIFICATION

The grapes are pressed immediately without prior crushing. Following gentle pressing and some destemming, the must is placed in barrels.

AGEING

Ageing takes place in oak barrels, of which 20% are new, for about twelve months. This is followed by a few months in vats to stabilise the wine before bottling.

TASTING

Pale gold robe, with plenty of sparkle. At first, the nose evokes notes of white flowers, like acacias, then the second nose delivers a flinty, slightly buttery aspect. Plenty of versatility and subtlety on the palate, with floral notes.

SERVING GUIDE

12-13 degrees.

FOOD PAIRING

A good accompaniment to a cold starter or fish. Try with a slightly sharp hard cheese, such as Cantal or Gouda, to draw out its natural vivacity.

LAYING DOWN

Drink within 2 to 3 years.

