

# Maranges 1er cru " Clos des Loyères

AOC Maranges 1er cru

Burgundy

Grape variety: Pinot Noir

Robe: Deep ruby

Nose: Red fruit aromas at the beginning and then woody finish

Palate: Rich and velvety, the palate is expressive with a beautiful fruity and woody balance.

Storage time: 5 to 10 years

Food and wine pairing: Ideal with red meat or a mature cheese platter.

## Origins :

Located on the southernmost hillside of the Côte de Beaune, this 1er cru des Maranges benefits from an ideal exposure and terroir for the production of rich and complex red wines. There is also a small production of white wine in this climate with a mineral character.

## The Estate:

The estate is located in the south of the Côte de Beaune, in Change (21340). A family estate for 5 generations, we now cultivate 60 hectares of vines in the following appellations: Hautes Côtes de Beaune, Santenay, Maranges and Savigny les Beaune.