

DOMAINE CHEVROT

Sur le chêne

Maranges

Technical information

Country: France
Region: Burgundy
Appellation: Maranges
Grape Variety : 100% Pinot Noir
Terroir : limestones gravel
Age of the vines : 50 years



Vinification

Manual harvesting. Alcoholic fermentation. 12 days of vatting - only punched - from 15 to 34 ° C. Malolactic fermentation. Ageing: 12 months including 10 months in oak barrels 228 l and 2 months in stainless steel vats - 3 rackings -5% new oak barrels. Light filtration.

Tasting notes

With a beautiful dark ruby color, this Maranges offers a slightly smoky and woody bouquet, mixed with ripe red fruits, and more spicy and floral notes. The taste is intense with red fruit, carefully preserved and framed by a tannic structure that culminates in a more mineral and lively finish.

Aging potential:

5 years

Wine pairing:

To be consumed alone or accompanied by white meats or a goat's cheese.

