

CHANSON

En Bourgogne depuis 1750

Maranges

Maranges

La Fussièrè

1^{er} Cru 2015



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : The plot is located in the village of Dezize Les Maranges, in the department of Saône & Loire, at the border of Côte d'Or. It is located in the heart of the hillside and enjoy a perfect exposure.

The Vintage 2015 : After a cold winter and a mild spring, the weather conditions in Summer were ideal with cold nights and warm days and enabled a perfect maturation of the grapes. The harvest started early September under a bright sunshine. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby colour. Intense aromas of ripe red berries (cherry, raspberry) mixed with violet fragrances and liquorice. Complex and concentrated. Deep and elegant structure with well-integrated tannins. Long and spicy aftertaste. .

Food pairing : To be enjoyed with roast meat or stew dishes as well as moderately nature cheeses.