

CHANSON

En Bourgogne depuis 1750

Maranges

Maranges 2016



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : The area of Production of Maranges spreads over 3 villages at the Southern end of the Côte de Beaune : Dezize Les Maranges, Cheilly les Maranges et Sampigny les Maranges.

The Vintage 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month 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 color. Floral fragrances mixed with aromas of ripe red berries (cherry) and plum on a hint of vanilla. Well-balanced and well-structured. Well-shaped tannins. Long and generous aftertaste.

Food pairing : Red meat grilled or en sauce, game and all sorts of cheeses, especially our local cheeses like Epoisses, Citeaux and Langres.