

CHANSON

En Bourgogne depuis 1750

Maranges

Maranges 2014



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 2014 : After a cool and rainy winter and a frost episode in April, the warm and dry weather in spring was perfect for the flowering. In July and August the weather was more demanding but it became fine again early September with a true Indian summer which enabled a perfect maturation for the grapes. The harvest took place mid September under a bright sunshine. The red wines give off beautiful aromas of ripe red berries with a sappy texture. Aging in oak casks during 14 months.

Tasting : Bright ruby color. Delicate fragrances of Violet mixed with intense aromas of cherries and red berries fully ripe. Well-balanced and well-crafted. Very pure fruit combination. The tannins are quite present but well integrated. 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.