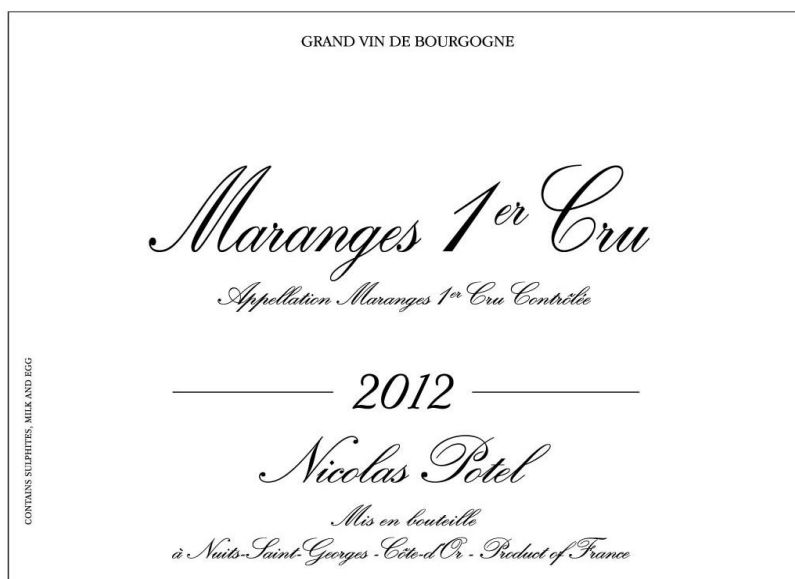


Nicolas Potel



MARANGES 1ER CRU 2012

AREA OF PRODUCTION : Village appellation of 171 hectares, with 7 premiers Crus. Although actually in Saône et Loire, this wine area is included as part of the Côtes de Beaune.

The vineyards extend over the communes of Cheilly-les-Maranges, Dezize-les-Maranges and Sampigny-les-Maranges. The gently rolling Maranges landscape is made up of hills and valley slopes. The vines are planted on just one hill which faces south/south-east.

SOIL TYPE: Light pebbly soils, brown calcareous and marly limestone soils closely.

GRAPE VARIETY: 100% Pinot Noir.

WINE MAKING TECHNIQUES: The grapes are harvested by hand and sorted manually on arrival at the winery. The grapes come from one parcel from vines of 40 years old. All the grapes were destemmed. Cold maceration for 8 days at 8°C. Ten days of fermentation in steel tanks, punching down 3 times/day during the fermentation at a temperature of 30°C. Pumping over 2 times/day for 5 days. Soft and vertical pressing. Ageing in 20 % new Burgundian oak barrels of 228 liters, 80% one year barrels. The wine was racked and put in steel tanks.

TASTING NOTES:

Colour: Dark ruby colour

Bouquet: Nose of black fruits with red cherries and spices. Powerful and complex, , truffles, liquorice with spicy and animal notes

Palate: Rich, robust and compact, in time becoming supple, round and tasty with aromas of wild fruit undergrowth and liquorice

SERVING TEMPERATURE: 16 to 18 ° C with marbled ham and cockerel in wine sauce