



## Maranges 1er Cru "Clos Roussots"

*Area:* 0.40 ha

*Grape variety:* 100% Pinot Noir

*Age of vines :* 70 years

*Localities and Terroirs :* The 1er Cru "Clos Roussot", is exposed South East at an altitude of approximately 250 meters. The soil is composed of limestone with entroque and limestone scree.

*Cultivation method :* Reasoned control, all the rows are grassed in order to limit as much as possible the erosion of this old plot which is still very healthy, giving small very concentrated grapes.

*Harvest :* Manual in 20 kg perforated crates.

*Yield :* 30hl / ha

*Aging:* 80% barrels with 30% new barrels and 30% one or two wine barrels and 20% in stainless steel vats for 12 months. Blending after 12 months of the tank and barrels for bottling.

*Food and Wine Pairing:* Age 3 to 5 years and which will go perfectly with game.

