

DOMAINE
Bouthenet-Clerc

MARANGES 1^{ER} CRU

CLOS DES LOYÈRES

BURGUNDY WINES - MARANGES



TERROIRS

GRAPE VARIETY	100% Pinot Noir
VINEYARD AREA	0,09 hectare
SOIL	Clay-limestone

VINIFICATION & AGEING

Cold pre-fermentation maceration for 5 to 7 days. Alcoholic fermentation in stainless steel vats, peak temperature 33°C at mid-fermentation. Gentle devatting and pressing, followed by light racking before aging on fine lees. Barrel aging for one year with malolactic fermentation.

TASTING NOTES

A precise wine with beautiful depth. The nose opens with black fruits, cherry, and blackberry, enhanced by a subtle spicy touch. The palate is straightforward and energetic. The tannins are fine and elegant, providing structure without harshness. The finish leaves a mineral and slightly peppery sensation, characteristic of the terroir.

FOOD PAIRINGS

It pairs perfectly with duck breast or roast poultry. It also goes very well with roasted vegetables, mature Burgundy cheese, or lightly spiced dishes.

SERVICE & CELLARING

Serve at 15-16°C / Best enjoyed within 8-10 years

«Wine is a discipline where there is no cheating. Every gesture must strive for excellence, even if it requires sacrifice.»

ANTOINE CLERC

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