

*Bouthenet-Clerc*

# MARANGES-1<sup>ER</sup> CRU

## CLOS ROUSSOTS



### TERROIRS

GRAPE VARIETY	100% Pinot Noir
VINEYARD AREA	0,25 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

*An elegant wine, both charming and precise. The nose reveals crisp red fruits, morello cherry and wild strawberry, underscored by a delicate floral touch. The palate is supple and balanced, carried by a beautiful freshness that brings momentum. The finish is refined and persistent, with an airy sensation.*

### FOOD PAIRINGS

It is the ideal accompaniment to roast poultry, pork tenderloin, or veal with mushrooms. It also pairs very well with fresh pasta or soft cheeses.

### 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.»*

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