

DOMAINE  
*Bouthenet-Clerc*

MARANGES 1<sup>ER</sup> CRU  
LA FUSSIÈRE

BURGUNDY WINES - MARANGES



## TERROIRS

GRAPE VARIETY	100% Pinot Noir
VINEYARD AREA	0,53 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 powerful wine that combines firmness and roundness, with notes of berries such as raspberry. Its palate is fresh and licorice-like, slightly oily, with smooth, silky tannins.*

## FOOD PAIRINGS

It pairs perfectly with red meats in sauces and 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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