

D O M A I N E

*Bouthenet-Clerc***MARANGES**
LE BAS DES LOYÈRES**TERROIRS**

GRAPE VARIETY	100% Chardonnay
VINEYARD AREA	0.64 hectare
SOIL	Clay-limestone

VINIFICATION & AGEING

Alcoholic fermentation begins in stainless steel vats under controlled temperatures (17 to 20°C). Barrels are added halfway through fermentation (20% new barrels). Aged for one year with malolactic fermentation.

TASTING NOTES

The color is clear and bright. On the nose, hawthorn and acacia create a fresh bouquet. On the palate, there is a beautiful balance between a full-bodied, silky, and elastic texture and a vibrant freshness from start to finish. The finish is precise and long, marked by the mouthwatering salinity of the soil and a delightful return of citrus notes.

FOOD PAIRINGS

It pairs perfectly with grilled fish, shellfish, or poultry in cream sauce. It also goes very well with goat cheese, spring vegetables, or delicate seafood dishes.

SERVICE & CELLARING

Serve at 10-13°C / Best enjoyed within 3 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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