

DOMAINE  
*Bouthenet-Clerc*

MARANGES  
LE CLOS



## TERROIRS

GRAPE VARIETY	100% Pinot Noir
VINEYARD AREA	1.02 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. 30% of the volume is transferred to barrels for one year with malolactic fermentation.

## TASTING NOTES

*Its color is dark and purplish. The nose is composed of fresh, crisp fruit that delights the palate. The palate is fresh, with peppery flavors.*

## FOOD PAIRINGS

It pairs perfectly with red meat in sauce or lamb with prunes.

## SERVICE & CELLARING

Serve at 15-16°C / Best enjoyed within 5-8 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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