



Maranges



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Côte de Beaune* region (Saône-et-Loire).

The *appellation* MARANGES includes **7 Premiers Crus Climats**.

Red wines grown within the defined area of this *appellation* may also claim the *appellation* CÔTE DE BEAUNE-VILLAGES.

Producing communes: **Cheilly-lès-Maranges, Dezize-lès-Maranges, Sompigny-lès-Maranges.**

Although lying in the *département* of Saône-et-Loire, this *appellation* forms an integral part of the *Côte de Beaune*.

The *appellation* MARANGES and MARANGES *PREMIER CRU* may be followed by the name of their *Climat* of origin.

TASTING NOTES

Red: this wine boasts a brilliant colour - raspberry red, or sometimes darker and tending towards purple. Its fruit-laden bouquet is of blackcurrant buds, and spiced or preserved red fruits. The mouth, fresh, and tinged with liquorice, lays down a meaty foundation for peppery flavours. These wines have just enough acidity to ensure 3 or 4 years' laying-down (more in the best years). Tannins are smooth, warm and melting, and vinosity is intense.

White: this wine is fine gold in colour, and is redolent of white flower scents (hawthorn, acacia, honeysuckle). With age, notes of gunflint or honey give depth to its personality. This wine is smooth and subtle, not forceful but refined in its details. Both reds and whites have won admirers among wine-lovers, especially since the Saint-Vincent Tournante of 1997.

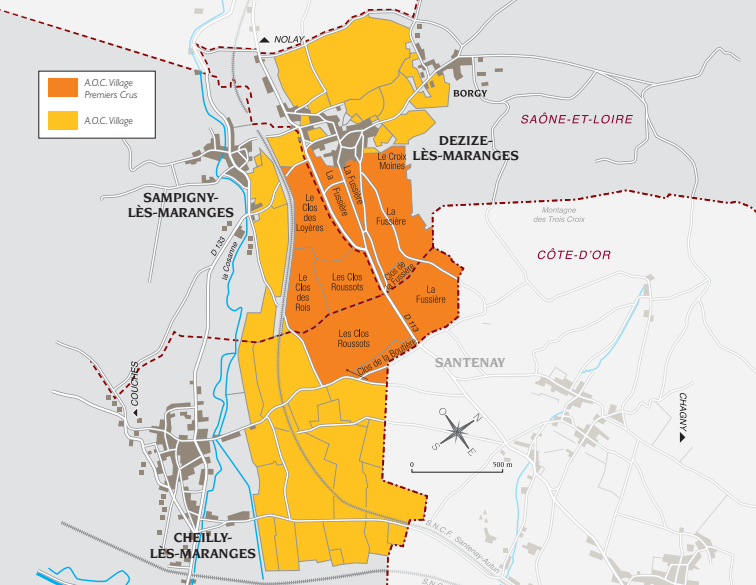
SERVING SUGGESTIONS

Red: warm and fluid, its tannic structure is notably delicate and subtle. Its natural partners, therefore, are poultry and red meats which won't clash with its tannins, especially in spicy exotic dishes to which its peppery vinosity forms a lively counterpart. The same goes for spring-rolls, grilled spare-ribs and barbecued pork, all of which require a wine that is exploding with fruit and spices.

Serving temperature: 14 to 16°C.

White: the smoothness and subtlety of its floral nuances naturally incline it towards cold main dishes with a vegetable base, antipasto, and fish terrines. But noble fish, salt or feshwater, simply fried will also welcome its fluidity, subtlety, and its floral refinement. Its natural vivacity also sits well with hard cheeses which have a slightly acid bite such as Cantal or Gouda.

Serving temperature: 12 to 13°C.



LOCATION

The Maranges area, which grows mainly *Pinot Noir* plus some *Chardonnay*, forms a link between the Côte-d'Or and the Saône-et-Loire. Its vineyards are interlocked with those of neighbouring Santenay, with which it shares some well-thought-of *Premiers Crus*. Maranges was granted its own AOC Village in 1988 covering the three villages of Cheilly-lès-Maranges, Dezize-lès-Maranges and Sampigny-lès-Maranges. The surrounding countryside has a character of its own - gentle and warm-hearted - which has been lovingly described by the Burgundian writer Henri Vincenot. The charmingly old-fashioned homes of the winemakers provide perfect subjects for a painter's brush.

SOILS

Though the hill-slopes are differently oriented to those of the Côte de Beaune, their nature and origins are geologically the same, making up a varied patchwork of hills and valleys. The vineyards mostly have a South/South-westerly exposure and lie at altitudes of 240-400 metres. Cheilly, in the valley of the Cozanne, has rather light pebbly soils. Sampigny and Dezize share the *Climats* which lie to the South of Santenay on brown limestone soils and limey marls.

COLOUR(S) AND GRAPE VARIETY(IES)

Almost entirely **reds** - *Pinot Noir*.
Whites - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: 180.77 ha (including 80.04 ha *Premier Cru*).

Whites: 19.11 ha (including 5.82 ha *Premier Cru*).

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: 7,527 hl (including 3,328 hl *Premier Cru*).

Whites: 776 hl (including 229 hl *Premier Cru*).

*In 2022 **5-year average, 2017-2021

PREMIERS CRUS CLIMATS

Commune of Cheilly-lès-Maranges: **Les Clos Roussots, La Fussièrre, Clos de la Boutière.**

Commune of Dezize-lès-Maranges: **La Fussièrre, La Croix aux Moines, Clos de la Fussièrre.**

Commune of Sampigny-lès-Maranges: **Les Clos Roussots, Le Clos des Rois, Le Clos des Loyères.**