



MARANGES
La Rue des Pierres



Appellation: Maranges

Grape variety: Pinot Noir

Surface area: 96.66 ares

Average age of vines: 50 years

Terroir: northern exposure, slight slope, clay-limestone soil

Lieu-dit: La Rue des Pierres

Vintage: 2022 Plot selection on the “La Rue des Pierres” climate: 96.66 ares, vine planted in 1973.

Harvest: manual harvest on September 8, 2022.

Vinification: 100% destemmed grapes, traditional fermentation and maceration in concrete tank for 20 days.

Aging: in 228 l French oak barrels (30% new barrels), for 13 months, drawing off and blending in stainless steel vats for 3 weeks.

Bottling: November 17, 2023

Production: 6,000 bottles

Tasting notes: This red Maranges reveals a bouquet of dark fruits (blackcurrant, blueberry). On the palate, peppery, spicy, and toasted flavours coat the mouth. A powerful wine with character, yet featuring smooth and warm tannins. This is an opulent wine with great aging potential.