



MARANGES Le Goty



Appellation: Maranges

Grape variety: Pinot noir

Surface area: 24.90 ares

Average age of vines: 40 years

Terroir: facing due east, at the bottom of the hillside, under the 1er crus of oranges

Place name: Le Goty

Vintage: 2022

Harvest: manual harvest on September 5, 2022

Vinification: 90% whole harvest and 10% destemmed grapes and crushed, alcoholic fermentation in stainless steel vats for 18 days with daily pumping over, no punching down.

Aging: in 228 l French oak barrels, 50% new barrels, for 13 months, racking and blending in stainless steel vats for 3 weeks.

Bottling: November 17, 2023

Production: 1,800 bottles

Tasting notes: This Maranges has a beautiful density and intense aromatic depth. Notes of red fruits, peony, and violet reveal themselves. Its silky, elegant tannins are exceptionally flattering. A well-balanced wine, the oak is well-integrated, giving it great aging potential.
