



DOMAINE
BATTAULT
VINS DE BOURGOGNE



MARANGES PREMIER CRU

CLOS ROUSSOTS

COMMUNE(S)	Cheilly-lès-Maranges and Sampigny-lès-Maranges
PLOT(S)	Blend of 6 lieux-dits of this Premier Cru
COLOR	Red
GRAPE VARIETY	Pinot Noir
TOTAL SURFACE AREA	2,20 ha
EXPOSURE	South, lower and mid-slope parcels
YEAR OF PLANTING	1957 to 2019
SOIL TYPE	Clay-limestone, clay on lower slopes
PRODUCTION BOTTLED	2700 bottles
AGEING POTENTIAL	10 years old
HARVEST	Hand-harvested, sorted by plot

Deep ruby color. Nose of ripe red and black fruit, redcurrant jam, haloed by a fine, spicy woodiness. Lively, warm mouthfeel with ripe, luscious fruit, concentrated and enveloping in the making.

VINIFICATION/MATURING

Cold pre-fermentation maceration for 4 to 6 days, temperature-controlled alcoholic fermentation with indigenous yeasts in concrete tanks, racking and ageing for 14 months in 400L oak barrels

FOOD/WINE PAIRING

Beef bourguignon, coq au vin



The key to our terroirs is humility