

Domaine Chevrot,  
**Maranges Rouge 1er Cru 'La Fussière' 2019**  
Bourgogne, Burgundy, France



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Pablo and Vincent Chevrot</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Acidity	<b>5.05g/L</b>
Wine pH	<b>3.41</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Biodynamic</b>

## PRODUCER

Pablo and Vincent took over from their parents in 2007 after gaining experience in Bordeaux and Central Otago. They farm the 19-hectare estate organically and have introduced horse-drawn ploughing and larger barrels to refine the style of the wines, which has helped raise the domaine's profile.

Situated just 10 kilometres from Puligny and Chassagne-Montrachet, at the southern end of the Côte de Beaune, Maranges is gaining attention for the quality and affordability of its wines. The village is in the Saône-et-Loire department, something you notice as the vegetation and houses change as you drive towards the village. Domaine Chevrot is nestled in the heart of the appellation and is widely viewed as one of the leading producers.

## VINEYARDS

Maranges 1er Cru 'La Fussière' is a remarkable vineyard site at the top of the Maranges slope, 375 metres above sea level, just below the limestone cliffs that overlook the village. The Chevrot brothers purchased the plot here in 2009 and replanted it. Due to its steep 35% gradient, the site has been abandoned following the Second World War. This is what excited the Chevrot brothers so much - it is a rare vineyard site untouched by the chemical agriculture of the 60s and 70s. Soils in the Pinot Noir plot are comprised of marly Jurassic substratum, covered by a top scree layer of gravel and rock particles and limestone from the surrounding cliffs that aid drainage and lend elegance to the wines. All the domaine's vineyards are organically farmed, with the help of two draft horses, Valentine and Hotesse.

## VINTAGE

After a mild winter, the spring frosts hit on 5th April and again on 15th, when budbreak had already commenced. Despite efforts to increase temperatures on the lower slopes, some of the grapes were lost to frost damage. A hot summer followed with temperatures peaking at 42.9 °C towards the end of July and prompting the need for careful canopy management to protect the grapes. By harvest, the grapes had reached the perfect levels of phenolic ripeness and, although yields were reduced, the fruit harvested was of excellent quality.

## VINIFICATION

The Pinot Noir grapes were hand-picked into small boxes and carefully sorted so that only the perfectly ripe, healthy bunches were used to make the wine. Once at the winery, they were transferred into vats, with 20% of the fruit left in whole bunches, to undergo a 15-day fermentation in stainless-steel with indigenous yeasts. The wine was then aged for 16 months in 228-litre French oak barrels, 30% of which were new, followed by a further 2 months ageing in stainless-steel tanks before being bottled.

## TASTING NOTES

This wine has an elegant nose with intense aromas of blackberry, black cherry and a subtle spiciness. The palate is concentrated and robust, with dark berry flavours that marry with a marked minerality and structured tannins. A mouthwatering acidity carries the intense flavours onto the lingering finish.