

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



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

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

The vineyard for the Maranges 1er Cru is situated on steep, south-facing slopes at the top of the Maranges hillside. Soils 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, without the use of fertilisers and using only manure and green compost to boost nutrients in the soils. Its two draft horses, Valentine and Hotesse, help work the land to control unwanted vegetation and are considered to be integral members of the Chevrot team.

VINTAGE

After a mild winter, the domaine encountered rare frosts on 5th April and again on 15th, when budbreak had already commenced. Despite the utmost efforts to increase temperatures on the lower slopes using candles and smoke, some of the grapes were lost to frost damage. However, the frost and associated moisture did manage to replenish water reserves in the soils in preparation for the hot summer that followed, which peaked at 42.9 °C towards the end of July and prompted the need for careful vineyard management to protect the grapes. By harvest, they had reached the perfect levels of phenolic ripeness and, although yields were reduced, the remaining fruit was in pristine condition and of the highest quality.

VINIFICATION

The Pinot Noir grapes were hand-picked into small boxes, drip-dried 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 with indigenous yeasts. The wine was then aged for 16 months in 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 that offers blackberry and flint aromas. The palate is concentrated and robust, with red berry flavours that marry with a saline minerality and structured tannins. Delicate and savoury aromatics complement the fruit-driven finish.